



*January 2008*

## **CHICKEN ROULADES**

- **10 - 6oz. Chicken breasts**
- **20 oz. Fresh spinach leaves**
- **20 oz. Thinly sliced ham**
- **20 oz. Shredded Mozzarella cheese**



Use a perforated breast of chicken or tenderize with a mallet to ¼ inch.

Lay out chicken and layer with 2 oz., Each of spinach, ham and cheese. Roll up tightly to make a roulade. Place into 2" perforated hotel pan. Pre-heat **STEAM'N'HOLD™** to 212° in fast cook mode. Cook roulades in fast cook mode for 13-15 minutes or until internal temperature reaches 165°. Ladle creamy Alfredo sauce (approx. 2oz.) over the top or use your favorite sauce.

Serve with steamed veggies.

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