
Pollo Rollatini Amontia

*Chef Bill Amontia - Milano's Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992*

Servings: 2

2 to 6 chicken breasts, boneless and pounded
6 sundried tomatoes, chopped fine
1 cup smoked Gouda cheese, shredded
1 egg, beaten
1 ounce portobello mushrooms, saute'd in butter
4 scallions, chopped fine
1/2 ounce fresh basil, chopped fine
2 cloves Roasted garlic
2 pinches white pepper
2 tablespoons prosciutto, chopped fine
SAUCE
4 tablespoons pesto sauce
1 red roasted pepper, sliced julienne
1/4 cup heavy cream
2 tablespoons Romano cheese

In a mixing bowl, combine the cheese and egg. Fold in the mushrooms, scallions, basil, garlic, pepper and prosciutto. Mix well.

Pound the chicken breasts evenly to a 1/8 inch thickness. Divide the cheese mixture between the chicken breasts and spread evenly. Roll the chicken jelly-roll style. Place the rolls into a baking dish, seam side down.

Bake in the oven at 375 degrees for 20 minutes.

While the chicken is baking, make the sauce: Heat the heavy cream in a saucepan. Add the cheese and pesto. Fold in the roasted red pepper.

When the chicken is done baking, remove from the oven. Let stand for 2 minutes.

Cover the serving plate with sauce. Slice the rollatini and place around the plate. Place the fresh basil leaf in the center for garnish.

Chicken

Per Serving (excluding unknown items): 1062 Calories; 74g Fat (63.1% calories from fat); 90g Protein; 7g Carbohydrate; 2g Dietary Fiber; 419mg Cholesterol; 1391mg Sodium. Exchanges: 0 Grain(Starch); 12 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 7 Fat; 0 Other Carbohydrates.