

## Chicken Boursin

Source: Sugarloaf Resort, Cedar Michigan and [www.simplyrecipes.com](http://www.simplyrecipes.com)

Ingredients	2 svgs	30 svgs*	40 svgs*
Chicken breasts, boneless, skinless	2 (0.5 lb each)	15 lb	20 lb
Spinach, fresh	8 oz	3 lb	3 lb
Zucchini, julienne		1 lb	1 lb
Carrot, julienne		1 lb	1 lb
Summer squash, julienne		1 lb	1 lb
Boursin garlic and herb cheese	2.5 oz	2.25 lb	3 lb
Panko	1/3 c	5 c	6-2/3 c
Parmesan Cheese, grated	3 T	3 c	3.75 c
Egg, beaten well	1 large	12 lrg	16 lrg
Salt	TT	TT	TT
Pepper	TT	TT	TT

### Directions

- Pound the chicken breasts to 1/4 inch thickness.
- Preheat oven to 350°F.
- Put each chicken breast between two layers of plastic wrap, on a chopping board, and use a meat mallet to pound until 1/4-inch thick.
- Blanch spinach leaves in boiling water, drain and set aside.
- Blanch carrots, drain and set aside.
- Lay the chicken breasts flat, season each side with salt and pepper.
- Spread the cheese mixture over each breast, covering the surface of the breasts.
- Layer on the spinach leaves.
- Place carrot, zucchini, and squash on top of cheese.
- Starting at the shortest end of the chicken breast, roll up as tightly as possible and tuck in the ends to form a neat roll.
- Secure each breast with 2 toothpicks, as needed.
- Put flour, beaten egg, and breadcrumbs combined with the Parmesan cheese on to 3 separate flat dishes.
- Dredge each chicken breast roll first in the flour, then the egg, and finally the Parmesan bread crumbs.
- Transfer chicken breasts to a greased baking dish, seam side down.
- Bake at 350°F for 40-50 minutes, depending on the size of the breast, until the internal temperature is 165°F, the juices run clear, and the chicken is slightly browned.
- Let rest for 5 minutes before serving.

### Notes

\* Quantity of ingredients are for entrée served in slices as a second entrée.