

Chicken Rollatini alla Cacciatore

with Radiatore Pasta

Chicken rollatini is an Italian-American dish in which thin slices of chicken are rolled around a cheesy filling and baked. Cacciatore, on the other hand, is a dish with roots in the Italian Renaissance, featuring a sauce of tomatoes, mushrooms, onions and herbs. The preparation “alla cacciatore,” or “hunter-style,” was enjoyed by those wealthy enough to hunt wild game. We’re drawing on both of these styles, making rollatini “alla cacciatore” with tender chicken, savory spinach, fresh mozzarella and a traditional tomato sauce.



Ingredients

- 4 Boneless, Skinless Chicken Breasts, Pounded
- 8 Ounces Radiatore Pasta
- 1 28-Ounce Can Whole Tomatoes
- 10 Ounces Cremini Mushrooms
- 8 Ounces Fresh Mozzarella Cheese
- 6 Ounces Baby Spinach
- 4 Cloves Garlic
- 1 Yellow Onion
- 1 Large Bunch Basil
- 1 Large Bunch Parsley

Knick Knacks

- ¼ Cup Grated Parmesan Cheese

Makes 4 Servings

About 700 Calories Per Serving

Cooking Time: 35 to 45 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Remove the chicken from the refrigerator to bring to room temperature. Quarter the mushrooms. Peel and thinly slice the garlic and onion. Tear the mozzarella cheese into bite-sized pieces. Place the tomatoes in a bowl; using your hands, carefully break the tomatoes apart. Pick the basil and parsley leaves off the stems; discard the stems.

2



Cook & drain the spinach:

In a medium pot, heat 1 tablespoon of olive oil on medium until hot. Add **half the garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned and fragrant. Add the **spinach** and cook, stirring frequently, 1 to 2 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Set the spinach aside. Wipe out the pot.

3



Brown the mushrooms:

In the same pot used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 6 to 8 minutes, or until browned and crispy.

4



Make the tomato sauce:

Add the **onion** to the pot of mushrooms. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant. Add the **tomatoes**; season with salt and pepper. Simmer, stirring occasionally, 8 to 10 minutes, or until slightly reduced in volume. Remove from heat.

5



Prepare & bake the chicken:

While the sauce simmers, pat the **chicken breasts** dry with paper towels; season with salt and pepper on both sides. Transfer to a clean, dry work surface (or sheet pan). Spoon **1/4 of the drained spinach** into the center of 1 seasoned chicken breast. Top with **1/4 of the mozzarella cheese**. Fold the 2 lengthwise ends of the chicken breast over the filling. Carefully place the prepared chicken breast, seam side down, in an oven-safe baking dish. Repeat with the remaining chicken breasts. Spoon the **tomato sauce** over the baking dish of prepared chicken breasts; top with the **remaining mozzarella cheese**. Bake 14 to 16 minutes, or until the chicken is cooked through and the mozzarella cheese is melted and lightly browned on top. Let stand for at least 2 minutes before serving.

6



Make the pasta & serve your dish:

While the chicken bakes, add the **pasta** to the pot of boiling water. Cook 7 to 9 minutes, or until al dente (still slightly firm to the bite). Drain thoroughly and set aside. In the same pot used to cook the pasta, heat 1 tablespoon of olive oil on medium until hot. Add the **remaining garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned. Remove from heat. Off the heat, add the **cooked pasta**, **Parmesan cheese** and **half the basil** (roughly chopping the leaves just before adding). Stir to combine and transfer to a serving dish. Garnish the **baked chicken** and **finished pasta** with the **parsley** and **remaining basil** (roughly chopping the leaves just before adding). Enjoy!