

Chicken Rollatini

with Spinach & Cheesy Elicoidali Pasta

Rollatini are a beloved Italian-American comfort food—a classic dish found in restaurants and family kitchens alike. We're making ours simply by rolling tender chicken breasts around a filling of sautéed spinach tossed with Parmesan, garlic and briny capers. To complete this satisfying meal, we're serving the rollatini sliced atop a bed of elicoidali pasta (similar to rigatoni) dressed with a bit of butter and mascarpone—a perfect complement to the richness of the rollatini.

Blue Apron Wine Pairings

Wyckoff Vineyard Chardonnay, 2015
Peltier Vermentino, 2014



Ingredients

- 4 Boneless, Skinless Chicken Breasts
- 4 Wooden Skewers
- $\frac{3}{4}$ Pound Elicoidali Pasta
- 4 Cloves Garlic
- $\frac{1}{2}$ Pound Spinach

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Mascarpone Cheese
- 1 Tablespoon Capers
- $\frac{1}{4}$ Cup Grated Parmesan Cheese

Makes: 4 servings

Prep Time: 5 minutes | **Cook Time:** 35–45 minutes



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp379

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and finely chop the garlic. Roughly chop the capers.

2



Cook the spinach & make the filling:

In a large pan, heat 2 teaspoons of olive oil on medium until hot. Working in batches, add the **spinach**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes per batch, or until wilted. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the spinach to release as much liquid as possible; discard the liquid. Transfer to a cutting board and finely chop. Transfer to a bowl. Stir in the **garlic**, **capers**, **half the Parmesan cheese** and a drizzle of olive oil; season with salt and pepper to taste.

3



Assemble the rollatini:

Lightly oil a sheet pan. Pat the **chicken** dry with paper towels; season both sides with salt and pepper. Place on the prepared sheet pan. Evenly spread ¼ of the **filling** over each seasoned chicken breast. Roll each chicken breast over the filling; thread a **skewer** crosswise through the centers of the rollatini to keep intact.

4



Bake the rollatini:

Place the **rollatini** in the oven and bake 14 to 16 minutes, or until cooked through. Remove from the oven and transfer to a cutting board; let rest for at least 5 minutes.

5



Cook the pasta:

While the rollatini bake, add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat. Reserving ½ **cup of the pasta cooking water**, drain thoroughly and return to the pot.

6



Finish the pasta & plate your dish:

While the rollatini continue to bake, add the **butter** and **half the reserved pasta cooking water** to the pot of **cooked pasta**. Cook on medium-high, stirring vigorously, 1 to 2 minutes, or until thoroughly coated and heated through. (If the pasta seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat. Stir in the **mascarpone cheese**; season with salt and pepper to taste. Remove and discard the skewers from the **baked rollatini**; slice each crosswise into 4 pieces. Divide the finished pasta and sliced rollatini between 4 dishes. Garnish with the **remaining Parmesan cheese**. Enjoy!