

## Puffed Chicken Roll-up

Submitted by: Karen Santanello



### 16 Appetizer Servings, 6 to 8 Luncheon or Dinner Servings

- 3 Pilgrim's Pride boneless, skinless split chicken breasts (or about 3 cups cut up, cooked chicken)
- 2 tablespoons vegetable oil
- 1 medium onion, chopped
- 2 tablespoons dry white wine
- 2 cups fresh spinach, coarsely chopped
- 2 cups (8 ounces) shredded Muenster cheese
- 1 egg, beaten
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 egg
- 1 tablespoon water
- 1 package (17.3 ounces) frozen puff pastry sheets (2 sheets), thawed according to package directions (about 30 to 40 minutes)
- 2 tablespoons dry bread crumbs

Place chicken in saucepan in single layer. Add water to cover by 1/2-inch. Bring to a boil, reduce heat, cover, and poach 12 to 15 minutes or until chicken is no longer pink inside. Drain and set aside to cool. When cool, cut into small pieces, 1/2-inch or smaller, or shred. Set aside.

Place oil in large skillet and heat. Add onion and sauté until transparent. Add wine then spinach and sauté until spinach wilts, about 3 minutes. Remove from heat and add chicken, cheese, beaten egg, salt and pepper. Stir until well combined. Set aside.

Preheat oven to 400°F. Lightly grease baking sheet or spray with cooking spray. Beat egg with 1 tablespoon water.

Place one of the two thawed puff pastry sheets on a lightly floured surface. Unfold pastry and roll out slightly with rolling pin, about 1 to 2 inches in each direction. Place half of chicken mixture lengthwise in a log formation in center of pastry, leaving at least 1/2-inch of pastry on each end. Brush edges of pastry with egg mixture. Fold each side of pastry over chicken mixture to enclose and press edges to seal. Place seam-side down on prepared baking sheet. Repeat with second pastry sheet and remaining chicken filling. Brush both pastry rolls with egg mixture. Bake in preheated oven 20 to 25 minutes until golden brown.

To serve, cut into desired size and serve hot.

NOTE: Chicken may be prepared ahead, covered and refrigerated until ready to use in filling.