

Tuscan Pesto Chicken Rolls

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4 Servings

- 4 **Pilgrim's Pride** boneless, skinless split chicken breasts
- Salt and freshly ground black pepper, to taste
- 2 tablespoons prepared pesto sauce
- 4 ounces Fontina cheese, crumbled
- 4 tablespoons all-purpose flour
- 1 tablespoon olive oil

Red Pepper-Tomato Coulis:

- 1 jar (7 ounces) roasted red peppers (4 pepper halves), drained
- 1 can (14½ ounces) low sodium Italian style stewed tomatoes
- 1 tablespoon butter
- ½ cup finely chopped shallots
- 1 clove garlic, minced
- Salt and freshly ground black pepper, to taste
- Fresh basil leaves (garnish)

Place chicken breasts between two sheets of plastic wrap and pound with flat side of meat mallet until ¼-inch thick; season with salt and pepper. Spread each breast with ½ tablespoon pesto sauce and divide cheese evenly among them. Roll up each breast, tucking in all sides, and secure with wooden picks. Dredge in flour. Heat oil in non-stick skillet over medium heat; add chicken. Brown on all sides, about 5 minutes. Remove chicken and set aside, keeping warm. Discard oil in skillet.

Purée the roasted peppers and tomatoes in a blender or food processor until smooth. Melt butter in a medium saucepan; sauté shallots and garlic until tender. Add pepper-tomato purée and season with salt and pepper. Simmer for five minutes.

Return chicken to skillet and strain sauce through a sieve over chicken. Cover and cook 8 to 10 minutes or until chicken is done. Test for doneness by piercing with a knife; juices should run clear. Garnish with fresh basil leaves, if desired.