ROASTED GARLIC CHICKEN ROULADE

This French-inspired dish features tender baked chicken stuffed with shallots, mozzarella, and Parmesan. Served with a delicious apricot mustard sauce.

INGREDIENTS

- [ ] 1 piece Mountaire® Black Label Chicken Chop™, Fresh, Boneless, Skin-on (47417), pounded ¼" thin
- [ ] 2 tsp roasted garlic puree, commercially prepared

STUFFING

- [ ] 1 tsp shallot, brunoise
- [ ] ¼ cup mozzarella, ½" diced
- [ ] ¼ cup Parmesan, shredded

SEASONING MIX

- [ ] Kosher salt, to taste
- [ ] Black pepper, to taste
- [ ] 2 tsp Herbes de Provence

APRICOT MUSTARD SAUCE

- [ ] 1 tbsp avocado oil
- [ ] 1 tbsp shallot, brunoise
- [ ] ¼ cup white wine, such as sauvignon blanc
- [ ] 1 tbsp whole grain mustard
- [ ] 2 tbsp apricot preserves
- [ ] 2 tbsp butter, cold

NOTES



PREPARATION

Yield: 1 serving

1. Prep chicken: Trim boneless chicken leg, if needed, to create a rough rectangle shape. Brush chicken with roasted garlic.
2. Stuff chicken: Add shallots, mozzarella, and Parmesan to center of boneless chicken leg. Using butcher's twine, wrap and secure the chicken, tying about every ½".
3. Bake chicken: Season chicken roulade with salt, pepper, and herbs. Bake ~15 minutes, until internal temperature reaches 165°F. Let rest and slice on a bias.
4. Make apricot mustard sauce: In a medium saucepan, add oil and shallots. Cook over medium-high heat until translucent and fragrant. De-glaze with wine and stir in mustard and apricot preserves. Reduce liquid by about half and mount sauce with cold butter.
5. To assemble: Plate chicken over apricot mustard sauce.

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