Chicken Rolls with Calabrian Pesto and Lemon Mashed Potatoes

Juicy chicken rolls with a spicy pesto filling in a creamy sauce

Medium | 4 Servings | 75 min.



These chicken rolls with Calabrian pesto are stuffed with Parma ham, mozzarella, and basil, and braised in a creamy pesto-cream sauce.

A delicate lemon mashed potato serves as a fresh, well-balanced side dish.

Ingredients

For the chicken rolls:

190 g ORO di Parma Pesto Calabrese (1 jar)

6 slices of Parma ham (about 90 g)

125 g buffalo mozzarella

6 fresh basil leaves

30 ml vegetable oil

30 g butter

2 garlic cloves, finely chopped

200 ml chicken stock

2 sprigs of rosemary

100 g cream cheese

200 ml cream

5 g cornstarch

20 ml water

Salt

Pepper

For the potato-lemon purée:

1,500 g floury potatoes

80 g butter

200 ml milk

Zest of ½ organic lemon

Salt

Pepper

Step 1: Boiling Potatoes

Peel the potatoes, cut them into evenly sized pieces, and boil them in plenty of salted water for about 30 minutes until tender.

Step 2: Prepare the chicken rolls

Cut the chicken breast fillets in half lengthwise to make 6 thin cutlets. Spread about 1 teaspoon of ORO di Parma Pesto Calabrese on each cutlet. Top each with a basil leaf, some shredded mozzarella, and a slice of Parma ham. Then roll them up tightly and secure with toothpicks.

Step 3: Sear the roulades

Heat the oil in a large oven-safe skillet. Brown the chicken rolls on all sides until golden brown. Add the butter and garlic and sauté briefly.

Step 4: How to Make Creamy Pesto Sauce

Deglaze with chicken stock and add the rosemary sprigs. Stir in the cream, cream cheese, and 2 tablespoons of ORO di Parma Pesto Calabrese. Season to taste with salt and pepper. Mix the cornstarch with water until smooth and add it to the sauce. Bring to a brief boil until the sauce thickens slightly.

Step 5: Finish cooking in the oven

Pour the sauce over the chicken rolls. Place the skillet or baking dish in the preheated oven and cook at 180 °C (top and bottom heat) for about 20 minutes. Remove the rosemary sprigs before serving.

Step 6: How to Make Lemon Mashed Potatoes

Drain the potatoes and let them steam off briefly. Mash them with butter and warm milk. Season to taste with salt, pepper, and lemon zest.

Step 7: Serving

Spoon the potato-lemon purée onto plates. Place the chicken rolls on top or next to it and serve with a generous amount of the creamy pesto sauce.

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.orodiparma.de/italienische-rezepte