

MEATS

CHICKEN ROLLS†

(HÄHNCHEN ROULADEN)

- 4 chicken breast (trimmed & boned, about 6-6 1/2 oz. each)
- 8 thin slices of ham (as found in luncheon meat)
- 4 slices Munster or Swiss cheese (cut in halves)
- honey Dijon mustard
- 1/2 cup broth (chicken or beef)
- 1/2 cup white wine
- 2 tablespoons olive oil
- Salt and pepper

Lay the chicken breast on the counter or cutting board and cut them in half horizontally so you have eight slices. Spread mustard on each slice. Place 1/2 half cheese on the mustard and then 1 slice of ham. Roll it tightly the long way and tie thread around the roll. Repeat this process with the remaining 7 halves. Place olive oil in a large frying pan and brown rolls on all sides. Pour broth and wine over the rolls and bring to a boil. Turn down the heat and simmer for 20-30 minutes. Place rolls on a platter. Season the sauce from the pan with salt and pepper and spoon over the rolls. Serve with vegetables and bread.

Serves 4 (2 rolls per serving)

