

Goat Cheese Chicken Rolls

- 4 chicken breast halves
- ½ cup goat cheese
- ¼ cup sun-dried tomatoes
- fresh chopped basil
- fresh chopped garlic
- 1 cup white wine
- ¼ cup olive oil
- 2 tablespoons butter

Preheat oven to 425°. Flatten chicken breasts. Evenly layer cheese, tomatoes, basil, and garlic onto each breast. Roll each breast and secure with food loop or tie with string. Heat oil on med high and brown the rolls. Deglaze pan with wine, then reduce heat and whisk in butter, pour over rolls. Bake for 15 minutes at 425°.

Note: The ingenious silicone Food Loop makes stuffing, rolling and tying your food a cinch! No more fumbling with messy twine or toothpicks. The Food Loop keeps all of your fillings neatly tucked inside and your food securely wrapped.



<http://www.thefoodloop.com>