

# Resident Recipe

Courtesy of Diane Thorn



*My family and friends love Italian food. I make this recipe when I have company for dinner. The beauty of it is that you can put it all together around 4:00 in the afternoon,*

*have cocktails out on the front porch with your family and friends when they arrive at 6:00 and put this dish in the oven 30 minutes or so before you want to eat. So you can enjoy your company and still have a wonderful meal. All you need to accompany the chicken is a large Italian salad and maybe some asparagus. I have received very many compliments on this dish!*

## Chicken Rollatini

Serves 6



**Express  
yourself  
with a new  
kitchen!**

**Carlson Homes Construction**

ROC 171734

CarlsonHomesscottsdale.com

480 443 9100

### Ingredients:

- 1 24 oz. jar Costantino's Kitchen Tomato/Basil pasta sauce
- 6 chicken breasts (boneless, skinless, pounded)
- 6 slices prosciutto
- 1 1/2 cup whole milk ricotta
- 1 1/2 cup shredded mozzarella (reserving 6 tablespoons)
- 1 carton frozen chopped spinach (thawed and squeezed dry of any liquid)
- 1 cup breadcrumbs
- 1/2 cup Parmesan cheese
- 2 eggs (beaten)
- 1 tablespoon olive oil

Preheat oven to 450 degrees. Spray a 9" x 13" baking dish with non-stick spray. Spread Costantino's Kitchen pasta sauce over bottom of the dish and set aside.

In a bowl, combine ricotta, shredded mozzarella and chopped spinach.

In a shallow bowl, combine breadcrumbs and Parmesan cheese. In another bowl, beat eggs.

Place chicken on working surface. Sprinkle lightly with salt and pepper. On each chicken breast, add one slice of prosciutto. Spoon 1/6 of the ricotta/mozzarella/spinach mixture over each slice. Carefully roll up each chicken breast, tucking in sides. Dip chicken in beaten eggs, and then roll in breadcrumb and cheese mixture to coat. Place chicken seam side down on tomato/basil sauce in baking dish.

Bake for 15 minutes. Gently brush tops with 1 tablespoon of olive oil and bake for another 10 minutes. Sprinkle the reserved 6 tablespoons of mozzarella over top of each and bake for 2 minutes until cheese melts.

The key to this recipe is a very high-quality, gourmet pasta sauce. Diane uses Costantino's Kitchen Tomato/Basil. Costantino's Kitchen crafts each small batch of delicious pasta sauce right here in Phoenix, AZ. Costantino's Kitchen pasta sauces can be found at AJ's Fine Foods, Sprouts and select Whole Foods or online.

Would you like to have your favorite family recipe featured in the neighborhood publication? We are looking for anyone who has a good recipe to share! For more information please email [rony.assali@n2pub.com](mailto:rony.assali@n2pub.com).