

Chicken Roulade with Tomato Basil Sauce

By Brad Wallace

Ingredients:

- 6 chicken breast halves, boneless, skinless & lightly pounded
- 6 thin slices prosciutto
- 6 T. asiago cheese, crumbled
- 1/2 cup red bell pepper, chopped fine
- 2 T. clarified butter
- 1/3 cup Dry Creek Vineyard Chardonnay

Sauce:

- 3 fresh tomatoes, peeled & coarsely chopped
- 1/2 cup fresh basil leaves, loosely packed (approximately 30 large leaves)
- 1 T. balsamic vinegar
- White pepper
- 2 T. butter

Blanch red pepper until just tender. Lay chicken breast skin side down. On each breast place in order one slice prosciutto, 1 T. asiago, 1 T. red pepper. Roll up breasts and secure with toothpicks.

Heat pan to medium high; add clarified butter and rolled chicken breast; sauté until golden on all sides. Add wine and cover; cook approximately 2-3 minutes. Remove roulades from pan and place on warm platter.

In the same pan add tomatoes, basil, balsamic vinegar, and pepper. Cook on medium high heat 2-3 minutes. When sauce begins to thicken, add butter until incorporated. Pour sauce over roulades and serve with Dry Creek Vineyard Chardonnay.