

Chicken Roll-Ups by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

An easy elegant chicken recipe that is quick to put together and requires few ingredients. Make ahead, refrigerate and cook later in the day. This calls for Boursin Cheese, but if you can't find this type of cheese, you can substitute cream cheese that has herbs.

Ingredients:

- 4 boneless, skinless chicken breasts, halves
- Boursin Cheese
- Fresh chopped parsley
- 1/4 cup melted butter
- 1 cup of Pepperidge Farm Herb Stuffing Mix, crushed

Preheat oven to 325°.

Pound chicken between plastic wrap to 1/3" thickness. Dollop Boursin Cheese over chicken, spread and sprinkle with chopped parsley. Roll up and secure with a toothpick. Roll in butter and then the stuffing mix to coat. Place in a 9 x 9" casserole dish that has been sprayed with cooking spray. Sprinkle any remaining stuffing over the chicken. Drizzle each roll with about 1 Tablespoon water to lightly moisten. Bake for 30-40 minutes until chicken is cooked through.

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