#### **RECIPE | BERRIES**

# CHICKEN WITH STRAWBERRY SAUCE

## flavor

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### **CHICKEN WITH STRAWBERRY SAUCE**

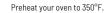
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12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered and divided 2 large chicken breasts

- 4 oz goat cheese
- 4 tbsp water
- 2 tsp olive oil
- 1 tsp balsamic vinegar
- **1 tsp** honey Dried basil, to taste Salt and pepper, to taste Fresh basil, for garnish
- 4 toothpicks



5



## DIRECTIONS

2

3

**NGREDIENTS** 

- Place the chicken between 2 layers of parchment paper and pound it out thinly. Season both sides with dried basil, salt, and pepper.
- Spread half of cheese evenly on one side of each breast and roll up tightly. Use 1 toothpick on each side to keep the rolls tight.

Heat the oil in a large, oven-safe pan on high heat. Sear the chicken until golden brown on both sides. Transfer to the oven and bake for 15 minutes.

In a small saucepan, combine the strawberries and water and bring to a boil. Reduce heat to medium and simmer for 10 minutes until the strawberries break down and the sauce thickens. Remove from heat and stir in vinegar and honey. ) Serve the chicken with strawberry sauce drizzled on top and garnish with basil as desired.

35 min

easy

25 min

COOKING

10 min