RECIPE | BERRIES

CHICKEN WITH STRAWBERRY SAUCE

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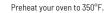
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12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered and divided 2 large chicken breasts

- 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