



RECIPE | BERRIES

# CHICKEN WITH STRAWBERRY SAUCE



35 min

10 min  
PREP.

25 min  
COOKING



2



easy

## INGREDIENTS

- 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



## DIRECTIONS

- 1 Preheat your oven to 350°F.
- 2 Place the chicken between 2 layers of parchment paper and pound it out thinly. Season both sides with dried basil, salt, and pepper.
- 3 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.
- 4 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.
- 5 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.
- 6 Serve the chicken with strawberry sauce drizzled on top and garnish with basil as desired.

