

# Four-Cheese Chicken Rolls



PREPARATION TIME  
15 minutes



COOKING TIME  
35 minutes



PERFECT PARTNER  
steamed carrots



Imported cheeses can be a drain on the food budget. Small curd cottage cheese, drained, is a lower priced alternative to ricotta.

And a package of grated pizza cheeses will also cost less than fresh Romano.

## SHOPPING LIST

- spinach • onion soup mix
- ricotta • feta • chicken
- mozzarella • Romano
- Alfredo sauce mix

## ON HAND

- cooked fettuccine

## INGREDIENTS

- 1 (10-ounce) package frozen chopped spinach, thawed
- 3 tablespoons dry onion soup mix
- 1/2 cup ricotta cheese
- 1/2 cup crumbled feta cheese
- 4 skinless, boneless chicken breasts (4 ounces each)
- 1/4 pound mozzarella cheese, cut into 4 sticks
- 1 (1.3-ounce) package Alfredo or white sauce mix
- 1/2 cup grated Romano cheese
- 8 ounces cooked fettuccine

SERVES 4

**COOKIN'**  
*Express*

- To save time preparing the sauce, simply substitute a 10-ounce can of condensed mushroom soup.

### Make Ahead

Prepare the chicken rolls for baking up to 4 hours ahead. Refrigerate until ready to cook.

**1** Preheat oven to 375°F. Squeeze spinach dry. Combine spinach, soup mix, ricotta and feta in a medium bowl. Pound each piece of chicken to 1/4-inch thickness with a meat mallet.



**3** Roll chicken to enclose filling; secure bundles with a toothpick. Arrange rolls in a small baking dish. Bake for 20 minutes.



**4** Meanwhile, prepare sauce according to package directions. Stir in reserved spinach mixture. Pour sauce over chicken. Top with Romano. Bake for 15 minutes longer. Serve over hot cooked pasta.

### ♦ VARIATION

*This tasty filling recipe makes a great side dish for beef or pork. Bake in a greased baking dish for 20 minutes in a 375°F oven.*



**2** Spread 1 tablespoon spinach mixture on chicken; reserve remaining spinach mixture. Place a mozzarella stick in center of filling.