

Chicken Bracirole with Pasta

I thought this recipe up on the way to the grocery store, as a fall back if nothing else looked appealing. I think I need to work more on the execution, but it had good flavor. I was lazy and used pre-cut thin chicken cutlets, jarred pesto and jarred pasta sauce. I think it might have ended up better if I pounded the chicken cutlets or used bigger cuts, because the innards just oozed out and burnt during the browning stage. I also think the jarred sauce was a little too much, and I probably could have gotten away with making a simple marinara with canned tomatoes in the food processor. I also tied the cutlets into the round, but it probably would have been better to pin them with toothpicks, as it was tricky to cut the strings with the thick pasta sauce clinging everywhere.

*a quantity of chicken breast cutlets, pounded flat
seasoning (salt, pepper, smoked paprika)*

pesto

sliced mozzarella

seasoned flour

tomato sauce

cooked pasta

I sprinkled the seasoning on the cutlets, then rubbed them with pesto, added a slice of mozzarella and rolled them up and tied them. I tossed them in a little flour while some olive oil and butter heated up in a skillet. Over medium heat, I browned the cutlets on all sides, then added the tomato sauce, and let them simmer for 10 or 15 minutes while the pasta cooked.