



R I C O T T A

Wild Mushroom and Ricotta Chicken Roulades



POLLY-O® WILD MUSHROOM AND RICOTTA CHICKEN ROULADES

YIELD: 12 SERVINGS

INGREDIENTS	WEIGHTS	MEASURES	PROCEDURE
Shallots, small dice Sherry Wild mushrooms, sliced Garlic, finely chopped Tarragon, chopped Sun-dried tomato, diced and hydrated POLLY-O® Ricottone ricotta	4 oz. 2 oz. 32 oz. — — 8 oz. 12 oz.	1 cup 1/4 cup 8 1/2 cups 1 Tbsp. 2 Tbsp. 2 cups —	1. To prepare filling, sauté the shallots until softened. Add sherry, mushrooms and garlic. Cook for 5 minutes or until mixture is dry. Add tarragon and tomatoes. Cook 3 minutes. Fold in ricotta and season to taste.
Chicken breast, 6 oz. portion, pounded to 1/4 – 1/2 inch	72 oz.	12 each	2. To assemble roulades, season 1 chicken breast with salt and pepper. Spread 3 Tbsp. of mixture over 2/3 of chicken breast then roll lengthwise and secure with string. Repeat with remaining chicken breasts. Sauté roulades until golden. Place in 350° oven until cooked through. 3. For each serving slice 1 roulade into 6 medallions and serve.

PROFIT ANALYSIS

Average Cost Per Serving: \$2.93

All costs are based on national averages. Your costs may vary.

Suggested Selling Price: \$10.95

Gross Profit Margin: \$8.02