

Stuffed Chicken Surprise



Makes 4 servings

1 frozen puff pastry sheet

4 ~ 5oz chicken breast piece, cut with pocket in side

1c pesto

2T pine nuts, toasted

2 sun~dried tomatoes in oil, drained, chopped

8oz cream cheese, softened

2 garlic cloves, minced

1 egg, beaten

To make and bake: Preheat oven to 475. When heated, immediately reduce temperature to 400.

Remove puff pastry from freezer and thaw at room temperature 45 minutes.

In small bowl combine cream cheese, pesto, pine nuts, sun~dried tomatoes and garlic. Cut puff pastry into 4 equal squares.

Place 1/4 of the cream cheese mixture into each chicken breast. Place each chicken breast on puff pastry and fold pastry over chicken. Brush edges with beaten egg and tightly seal edges.

Bake 35~45 minutes.

Prepare Ahead Tip

Wrap chicken in puff pastry and place on ungreased non~stick baking pans. Place in freezer until frozen. When frozen, individually wrap and store in zip~lock bag. Thaw overnight in refrigerator day before consumption. Unwrap thawed bundles and place on ungreased non~stick baking sheet. Bake as directed.