



CHICKEN ROLL WITH CALIFORNIA PRUNES

by Andrea Mainardi

This healthy recipe works perfectly as a sharing appetizer or light lunch. If you're looking for a twist on chicken to impress family or friends, you've come to the right place!

Prep Time:	15 minutes
Cook Time:	10-12 minutes
Serves:	2-4
Ingredients:	200 g of chicken breast 50 g of California Prunes 1 leek 20 g of pine nuts 100 ml coconut milk 4 g of curry 50 g of baby spinach Tarragon to taste Balsamic vinegar to taste



- Here's How:**
1. Cut the leek into julienne and fry it quickly in a little extra virgin olive oil. In the meantime, beat the chicken breast slices very thin.
 2. Spread a layer of cling film on a work surface, lay the chicken breast slices on top, place the leeks evenly on top and add the California Prunes, some toasted pine nuts, salt and sprinkle with curry.
 3. With the help of the foil, roll the chicken on itself and close the ends creating a kind of sausage.
 4. In the meantime, boil a small pot of water, add the chicken and cook for 10-12 minutes.
 5. Pour some coconut milk and a teaspoon of curry powder into the pan in which you cooked the leeks.
 6. Dress the spinach with extra virgin olive oil and balsamic vinegar.
 7. Once the chicken sausage is cooked, let it cool and cut it up. Serve with the seasoned spinach and coconut milk curry reduction.

Link to Website: <https://www.californiaprunes.net/recipes/chicken-roll>