

CHICKEN, SAUSAGE AND GARLIC SCAPE PESTO ROULADE

INGREDIENTS

4 boneless chicken breasts

For the Marinade

3 tablespoons olives oil

juice of half an orange

2 cloves of garlic

2 sprigs fresh thyme

1 sprig parsley

For the sausage stuffing

2 links of Spicy Italian Sausage

1 tablespoon olive oil

1 shallot, finely diced

2 green onions, cut into 1/4 inch slices

1 tablespoon finely chopped fresh parsley

1/2 tablespoon fresh thyme leaves

1/3 cup dry breadcrumbs

1/4 dry white wine

For the Garlic Scape pesto, the recipe can be found here: <http://bit.ly/1mtqtlg>. This can be made up to 3-4 days in advance.

DIRECTIONS

Combine the ingredients for the marinade in a large ziplock bag and add the chicken. Seal the bag, and massage the contents to evenly distribute the ingredients. Keep in fridge for a couple of hours, flipping the bag occasionally to redistribute the marinade. Meanwhile, prepare the stuffing and pesto (if you haven't already made it a few days before.) Directions for the pesto can be found here: <http://bit.ly/1mtqtlg>

For the sausage stuffing; cook shallots over medium heat in olive oil until lightly caramelized. Remove sausage from its casing and add to the shallots, breaking up the meat with a fork. Continue to sauté until sausage meat is cooked though. Remove from heat and add green onions, herbs, bread crumbs and wine. Stir to combine. The mixture should be fairly wet. Allow the mixture to cool completely before stuffing chicken.

To assemble the roulade, remove chicken from their marinade (discard the marinade) and pound breasts between sheets of plastic wrap with meat pounder until uniform thickness, about 1/2 inch thick. Spread about a quarter of the pesto over each breast, and then do the same with the sausage mixture. Roll each breast up, jelly roll style. Secure with butchers twine tied every inch or so.

Bake in preheated 375F oven for 18-20 minutes. Let rest for 5 minutes before removing twine and serve.