

Recipes Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Chicken Rollups with Spinach & Mozzarella (Mary Marino)

Ingredients:

- 6 chicken cutlets sliced thin
- 2 eggs
- Bread crumbs as needed
- 2 pkg frozen chopped spinach
- 2 tbs olive oil
- 1 tsp chopped garlic
- 1 lb mozzarella cheese
- 3 tbs butter melted

Directions:

1. Bread chicken cutlets.
2. Cook spinach 2 minutes. Let cool for a minute or two then squeeze out water.
3. Combine spinach, garlic, oil and ½ mozzarella cheese (diced) together.
4. Grease bottom of a pan or casserole dish with butter.
5. Put about 2 tbs of spinach mixture on breaded cutlet and roll up.
6. Place seam side down in pan or dish.
7. Repeat until all mixture is used.
8. Drizzle remaining butter over cutlets.
9. Bake at 350° for 30-40 minutes.
10. Take out of oven and raise temperature to 400°.
11. Place remaining mozzarella (sliced think) on rollups.
12. Place back in oven for about 5 minutes or until cheese is melted.