

# Italian Chicken Bundles

*Adaptation Glorious Gourmet PCS, LLC*  
USPCA



*Wonton Wrappers filled with chicken, ricotta cheese, spinach, green onions and parmesan cheese and topped with a fresh marinara sauce*

**1 1/2 cups chicken dark meat , cubed small**  
**1 bunch green onions, sliced**  
**1 tablespoon extra virgin olive oil**  
**1 small garlic clove, minced**  
**2/3 cup grated parmesan cheese**  
**6 ounces spinach leaves, washed and chopped**  
**8 ounces ricotta cheese**  
**1/4 teaspoon dried oregano**  
**1/4 teaspoon ground nutmeg**  
**1/2 teaspoon kosher salt**  
**1/4 teaspoon ground black pepper**  
**2 tablespoons butter, unsalted, melted**  
**10 medium egg roll wrappers**  
**TOMATO MARINARA SAUCE**  
**15 1/2 ounces tomatoes, canned, chopped and with juice**  
**2 small garlic cloves, minced**  
**1 small onion, chopped fine**  
**1 tablespoon extra virgin olive oil**  
**1/4 cup fresh basil leaves**  
**1/2 teaspoon kosher salt**  
**1/4 teaspoon fresh ground black pepper**

Cuisine: Family Cookbook

**Servings: 5**

**Preparation Time: 20 minutes**

Start to Finish Time: 1 hour

**EQUIPMENT:** cutting board, knife, 1 medium saute pan, 1 medium size skillet, tongs, spoon, measuring cups and spoons, 12-cup muffin tin, grater, brush, small cup

Preheat oven to 350 degrees, brush 1/2 of the melted butter in 10 of the 12-cup muffin tin.

Cook the cubed chicken and sliced green onions in the oil over medium-high heat until chicken is lightly browned and onions are soft. Add garlic and cook one minute longer.

Let cool slightly then add 1/2 of the Parmesan with the chopped spinach, ricotta, oregano and nutmeg and stir to combine all ingredients. Season with salt and pepper.

In the cups of the 12-cup muffin tin, brush melted butter into 10 of the 12 muffin cups, reserving half of the melted butter for later. Carefully press one eggroll wrapper into a muffin cup and fill with the chicken mixture. Close the eggroll wrapper over the filling and brush with some of the remaining melted butter. Continue until all 10 muffin tins are completed.

Bake in a preheated 350-degree oven for about 20 to 25 minutes, or until lightly browned on top.

While the bundles are baking, prepare the marinara sauce

**MAKING THE MARINARA SAUCE:** In a medium size skillet, saute onions onions and garlic in olive oil until just translucent. Add the tomatoes and cook until the sauce thickens. Add salt and pepper to taste and finish with fresh chopped basil leaves and a final stir to incorporate the basil leaves throughout the sauce.

**To Serve:** Arrange 2 bundles on each plate, top with some of the marinara sauce and sprinkle with some of the remaining parmesan cheese.