Chicken and Broccoli Roll-Ups

Yields 6 servings

Ingredients

- 6 broiler fryer chicken thighs, boned
- 4 Tbsp butter or margarine, divided
- 6 small fresh broccoli spears
- 1 cup boiling water
- 1/2 cup chicken broth
- 1 tsp salt, divided
- 2 small onions, quartered
- 2 Tbsp plain flour
- 1/4 tsp celery salt
- 1/4 tsp basil
- 1/4 tsp white pepper
- 1/2 cup milk
- 6 slices Swiss cheese (4 to 6 ounces)

Instructions

1. Melt 2 Tbsp butter in skillet and brown chicken over low heat.
2. Dip broccoli spears in boiling water and then in chicken broth. Sprinkle with 1/2 tsp salt and set aside.
3. To make sauce, heat remaining butter or margarine in small saucepan.
4. Sauté onion until clear and remove.
5. Mix flour with celery salt, basil, and pepper and brown in butter.
6. Slowly add milk and chicken broth, stirring until smooth and thick.
7. Return onions to sauce.
8. To assemble, wrap a Swiss cheese slice around a broccoli spear; then wrap a chicken thigh around the cheese and broccoli. Secure with a wooden toothpick or small skewer. Sprinkle with pepper.
9. Place in a greased casserole dish. Repeat process with each thigh.
10. Pour sauce over all. Cover and refrigerate until 1 hour before serving time.
11. Bake in a 350°F oven for 20 minutes covered. Remove cover and cook 20 minutes more.
12. Sprinkle with remaining salt before serving.

Chicken / Broccoli Rollups

CHICKEN AND BROCCOLI ROLL-UPS

- 6 broiler fryer chicken thighs, boned
- 4 tablespoons butter or margarine, divided
- 6 small fresh broccoli spears
- 1 cup boiling water
- ½ cup chicken broth
- 1 teaspoon salt, divided
- 2 small onions, quartered
- 2 tablespoons plain flour
- ¼ teaspoon celery salt
- ¼ teaspoon basil
- ¼ teaspoon white pepper
- ½ cup milk
- 6 slices Swiss cheese (4 to 6 ounces)

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Melt 2 tablespoons butter in skillet and brown chicken over low heat. Dip broccoli spears in boiling water and then in chicken broth. Sprinkle with ½ teaspoon salt and set aside.

To make sauce, heat remaining butter or margarine in small saucepan. Saute onion until clear and remove. Mix flour with celery salt, basil and pepper and brown in butter. Slowly add milk and chicken broth, stirring until smooth and thick. Return onions to sauce.

To assemble, wrap Swiss cheese slice around broccoli; then wrap thigh around cheese and broccoli. Secure with wooden toothpick or small skewer. Sprinkle with pepper. Place in greased casserole dish. Repeat process with each thigh. Pour sauce over all. Cover and refrigerate until 1 hour before serving time.

Bake in a 350-degree oven for 20 minutes covered. Remove cover and cook 20 minutes more. Sprinkle with remaining salt before serving. Yields 6 servings.

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