

## *Bruschetta Chicken*

6 boneless, skinless chicken breast halves,  
pounded thin  
1/2 Italian dressing seasoning,  
1/4 tsp. black pepper  
olive oil flavored cooking spray  
2 slices whole wheat or multi grain bread,  
1 1/2 Tbsp. pine nuts  
23 fresh large basil leaves, divided  
3/4 Tbsp. olive oil  
10 sun dried tomato halves  
3 large cloves fresh garlic  
1 (14.5 ounce) can diced tomatoes, drained,  
1 large Tomato, seeded and diced into 1" cubes  
1/2 cup white wine, such as Pinot Grigio  
8 cloves fresh garlic, minced  
1/4 tsp. fine sea salt  
1/4 tsp. freshly ground black pepper

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preheat oven to 400.

In a plastic bag, combine the chicken, Italian seasoning, and pepper. Massage to coat the chicken. Set aside.

Spray the bottom of a 9-by 9-inch pan with cooking spray.

In a food processor, pulse the bread slices with the pine nuts and 3 basil leaves to make coarse crumbs. Add salt and pepper if desired. With the machine running, drizzle in olive oil and process just to coat the crumbs. Remove to a bowl.

Place the sun dried tomatoes, 10 basil leaves, 3 cloves garlic, and 1/4 cup canned tomatoes into the bowl of the food processor. Process to form a paste. Using a spatula, spread a thin layer of this mixture over each chicken breast. Roll each breast.

Thinly slice the remaining 10 basil leaves and place into the prepared pan. Add the fresh tomato, remaining canned diced tomato, wine, 8 minced garlic cloves, salt, and pepper.

Mix and spread the mixture over the bottom of the pan. Place the chicken rolls over the tomato base. Sprinkle the bread crumbs over the top. Bake uncovered for 45 minutes, or just until chicken is cooked through.

Makes 6 servings

## *Baklava Bites*

10 (13-by8-inch) sheets phyllo dough from 1/2 (16 oz) box  
olive oil flavored nonstick cooking spray  
3/4 c walnuts  
1/3 c sugar  
1/2 t ground cinnamon  
1/4 t fine sea salt  
1/4 c honey  
3 T water  
1 t pure vanilla extract

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Defrost phyllo according to package directions. spray a 12-serving muffin tin with nonstick cooking spray. Preheat oven to 375.

In a bowl of a small food processor combine walnuts, sugar, cinnamon, and salt. Pulse until finely ground and uniform.

Place one phyllo sheet horizontally on the cutting board, with the long edge closest to you. Evenly coat the dough with the spray- enough to cover, but not to soak phyllo. Sprinkle about 5 teaspoons of walnut mixture all over the sheet, and top with a second sheet. Repeat, so that there are 5 layers of phyllo and 5 layers of walnut mixture.

Fold the dough into thirds, like you would a letter. You should now have a long piece about 13 by 14 inches. Spray the top.

Starting right to left, cut six 2-by 4-inch pieces. Gently fold in half so you now have a thick piece that is about 2-by2-inches. Gently place each into a sprayed muffin cup. Repeat the whole process to make 6 more. Bake about 15-20 minutes, or until golden brown and baked through. White spots in the dough may indicate that it is undercooked.

Meanwhile, in a small microwave safe container, combine honey and water. Heat for 40 seconds or until the honey and water are hot and thoroughly combined. Add the vanilla. Remove the baklava bites from the oven. Let cool 5 minutes, then remove from the tin and place onto a wire rack. Drizzle the bites with the honey-vanilla syrup and cool completely.

Parve - makes 12 servings

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