

Take these basil-infused chicken slices outdoors, to eat with your fingers, dipped into creamy pesto and lemon-spiked mayo.

PESTO CHICKEN SPIRALS

Makes 6 to 8 servings

INGREDIENTS

½ cup organic store-bought or homemade mayonnaise
½ cup basil (or other herb) pesto
1 tablespoon grated lemon zest
1-¾ lbs. (4 to 6) boneless, skinless chicken breasts
⅓ cup panko breadcrumbs
Lemon pepper or Montreal chicken seasoning to taste
Coarse salt to taste
1 tablespoon olive oil

DIRECTIONS

- Heat oven to 400 °F. Line a baking sheet with parchment paper. Mix mayonnaise, 2 tablespoons pesto, and lemon peel in small bowl until well blended; set aside.
- Place each chicken breast between plastic wrap; pound until evenly flat with a rolling pin or flat side of a meat mallet. Spread remaining pesto down center of each piece of chicken; carefully roll up jelly-roll fashion, starting with the short end. Secure rolls with toothpicks, if needed. Place rolls on baking sheet; sprinkle with breadcrumbs, seasoned pepper, and salt. Drizzle with oil.
- Bake chicken 15 minutes or until no longer pink near center. Cool. Cut rolls into slices; serve with pesto mayonnaise.

TIP: To make recipe ahead, the cooked chicken rolls can be refrigerated overnight, along with the flavored mayonnaise.