

## Spinach Stuffed Chicken Roulade

1 Tbsp. butter  
1 Tbsp. olive oil  
2 Tbsp. chopped onion  
2 cloves garlic  
8 oz. mushrooms, chopped  
3 oz. baby spinach  
½ cup grated parmesan cheese  
1 cup ricotta cheese  
4 boneless chicken breasts  
8 strips of bacon  
½ teaspoon salt  
¼ tsp. black pepper  
½ tsp. nutmeg

Heat butter and oil and saute garlic for 30 seconds. Add onion and mushrooms and saute until soft. Add spinach and saute for 2 minutes. Remove from heat and put in another bowl. When mixture is cool, stir in ricotta, parmesan cheese, nutmeg, salt and pepper.

Butterfly chicken breast, leaving one long edge attached. Open filleted breast and flatten with meat mallet. Salt chicken breasts lightly. Spread each chicken breast with ¼ of spinach/mushroom mixture. Roll chicken breast. Wrap with bacon strips, 2/breast. Place chicken breast on an oven safe rack seam down in a roasting pan that is lined with foil.

Bake 350 for 40 minutes. The chicken juices should run clear when poked with a fork and the bacon should be crisp. Place under broiler for 1-2 minutes if bacon needs additional cooking.

A white wine cream sauce is a nice addition.

Adapted from  
Allrecipes website-Filipino Lumpia (fried spring rolls)

1 Tbsp vegetable oil  
1# ground pork  
1/2 c chopped onion  
2 cloves garlic minced  
1/2 c minced carrots  
1/2 c chopped green onion  
1/2 c thinly sliced green cabbage  
1 tsp each black pepper, salt, garlic powder, and soy sauce  
About 30 lumpia wrappers

Cook pork in oil, stirring to crumble, remove to a bowl and reserve drippings

Sautéed vegetables adding cabbage the last minute in drippings

Stir in rest of ingredients and set aside to cool

Place 1 Tbsp packed of filling 1 1/2 in from edge of wrap  
Roll wrap over filling tucking ingredients in to remove air  
Fold sides in like rolling a burrito, and moisten end with water then complete roll to seal

Finish in air fryer if desired but traditionally they are fried

Serve with dipping sauce

I made Epicurious adapted recipe leaving out ginger

1 cup apple juice  
1 Tbsp soy sauce  
1 Tbsp rice vinegar  
1 tsp grated ginger  
1-2 tsp sugar  
1 Tbsp corn starch in 1 Tbsp water

Bring all to boiling except cornstarch mix then thicken with cornstarch

5-5-23

L. Hoffman

## Reuben Roulade Meatloaf

16 oz. 80/20 ground beef  
2 lg. eggs  
3 T. Ketchup  
2 T. Worcestershire  
1/2 c. bread crumbs (opt. rye or pumpernickel)  
1/2 c. milk  
1/2 c. finely diced onion  
S + P to taste  
10 slices thin corned beef (8 + 2 for topping)  
1/2 c. sauerkraut (rinsed, well-drained, squeeze)

4-6 oz. Swiss Cheese - sliced to fit top (good quality if possible)

Combine crumbs and milk until evenly moistened. Add remaining 5 ingredients and seasonings to taste. Stir as making a meatloaf. Pat onto waxed paper into 9 x 13" rectangle. Top with corned beef and kraut along front edge. Using waxed paper roll sushi style. Arrange in shallow narrow pan. Bake 375° 20 minutes covered. Uncover. Top with remaining corned beef (cut to fit) and cheese. Continue baking 20 minutes at 350° or until cooked through and cheese melts. Rest 10 minutes and slice with serrated knife.

### Optional Sauces:

① 1/2 c. mayonnaise + 1/2 T. chili sauce

② 1/2 c. sour cream 1 T. horseradish dash Worcestershire

## Toasted Pecan Roulade

Serves 14-16

### Cake:

½ c. toasted pecans, chopped, cooled

¼ c. flour

5 large eggs, separated

¾ c. sugar, divided

1 tsp. vanilla

¼ tsp. cream of tartar

2Tbsp. Confectioners' sugar

### Filling:

1/2c. brown sugar

1 c. heavy whipping cream

1Tbsp. butter

½ c. toasted pecans, chopped

¼ tsp. vanilla

### Garnish:

Confectioners' sugar

Chopped pecans

Heat oven to 375 degrees. Prepare Jelly Roll pan by lightly spraying pan, then line with parchment paper and spray the paper also.

Combine pecans and flour in food processor til pecans are finely ground.

In medium bowl beat egg yolks on medium speed for 2 minutes. Add the ground pecan mixture, ½ c sugar and vanilla. Beat until well combined.

In a separate bowl beat egg whites and cream of tartar at medium high speed til foamy. Gradually add ¼ c. sugar and beat til stiff peaks form. Fold egg white mixture into the egg yolk mixture. Spread into pan. Bake for 13-15 minutes.

On a soft cloth towel, sift confectioners' sugar into 15x10 inch rectangle. Turn cake onto towel take off parchment paper. Starting at the narrow end roll up the cake and towel. Place seam side down on wire rack and cool completely.

Prepare filling. In a sauce pan over medium heat mix brown sugar, 3 Tbsp. cream and butter. Cook 2-3 minutes til sugar is dissolved. Stir in pecans and vanilla and set aside to cool.

Beat the rest of the heavy cream at medium high speed til soft peaks form, then add the brown sugar mixture and beat til stiff peaks form.

Gently unroll cake. Spread filling onto cake and re-roll without the towel. Place seam side down on serving platter. Garnish with powdered sugar and chopped nuts.

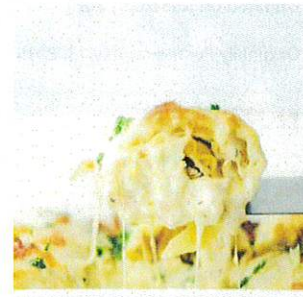
# Chicken Bacon Garlic Alfredo Roll Ups



Alyssa Rivers

Chicken, Bacon, and cheese all rolled up into perfect portions and topped with the BEST homemade garlic alfredo sauce! One of the best meals that you will make!

★★★★★ 4.84 from 6 votes



PREP TIME  
20 mins

COOK TIME  
30 mins

TOTAL TIME  
50 mins



COURSE  
Dinner, Main Course

CUISINE  
Italian American



SERVINGS  
8 Servings

CALORIES  
859 kcal

## INGREDIENTS

- 8 Lasagne noodles
- 2 cups chicken cooked and shredded, I used rotisserie
- 1 pound bacon cooked and crumbled
- 2 cups mozzarella cheese shredded

## Garlic Alfredo Sauce:

- 1/2 cup butter
- 1 pint heavy whipping cream 2 cups
- 4 ounces cream cheese
- 1/2 teaspoon garlic minced
- 1 teaspoon garlic powder
- 1 teaspoon italian seasoning
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup parmesan cheese grated

## INSTRUCTIONS

1. Preheat oven to 350 degrees. Spray an 9x13 inch pan with cooking spray and set aside.
2. Cook the lasagna noodles according to package directions until al dente. Drain and rinse the noodles with cold water and lay them on a paper towel to remove excess water.
3. In a medium saucepan add butter, heavy whipping cream, and cream cheese. Cook over medium heat and whisk until melted. Add the minced garlic, garlic powder, italian seasoning, salt and pepper. Continue to whisk until smooth. Add the grated parmesan cheese. Bring to a simmer and continue to cook for about 3-5 minutes or until it starts to thicken.
4. Line the bottom of the 9x13 inch pan with 1 cup of the alfredo sauce.
5. Spread 2 Tbs of the alfredo sauce over each noodle. Take 1/8th of the shredded chicken and bacon and spread evenly over each noodle and top with about 3 Tbs shredded cheese.
6. Carefully roll up each lasagna noodle and place seam side down in your 9x13 prepared pan. Repeat.
7. Once they are all in the pan, pour the remaining alfredo sauce over the top and top with remaining cheese. Bake at 350 for about 30 minutes until heated through and cheese is bubbly.

Submitted by  
Marty Oakley

*and chicken*  
Guacamole Roll Ups

This is not your conventional guacamole dip. You can add some spicy add-ons that make it unique for you and your guests. For a great presentation, use a long narrow rectangular serving platter with a side small bowl of spicy salsa. See photo at right.

handful of toothpicks  
1 pkg corn or flour tortillas  
1 large ripe avocado  
2 tsp lemon juice  
1/4 tsp salt  
1 can green chilies, finely chopped  
1 small onion, chopped  
1 garlic clove, crushed  
1 large ripe tomato, chopped  
1 tsp crushed pepper  
1 tsp worcestershire sauce

(if you are in a hurry, purchase guacamole from your local grocer)

You can add-cooked ground beef or *used Costco canned* grilled chicken, chopped.

In a large mixing bowl, cut the avocado in half, peel and remove the pit. Use a fork to mash up the avocado coarsely. Mix in the remaining ingredients, gently as to keep it chunky.

Microwave the tortillas for a few seconds until warm. This will make them easier to handle. Place the tortillas on a flat surface, spread some of the guacamole mixture over half the tortillas shell. Add chopped chicken or ground beef. Roll it up. Cut into 2" pieces. Use a toothpick to hold together. Arrange on a long platter or individual mini bowls and serve with a small bowl of spicy salsa on the side. Serve and Enjoy !

YIELD: 8

Lauren K.

## Ham and Swiss Sweet Hawaiian Crescent Rolls Recipe

*The Ham and Swiss Sweet Hawaiian Rolls Recipe is made with Pillsbury Hawaiian crescent rolls for a fun take on classic Hawaiian sliders.*

PREP TIME	COOK TIME	TOTAL TIME
10 minutes	14 minutes	24 minutes

### Ingredients

- 1 can sweet Hawaiian Crescent Rolls (Pillsbury)
- 16 slices ham
- 8 slices swiss cheese
- ¼ cup butter, melted
- ½ tablespoon each of Dijon mustard, Worcestershire sauce, poppy seeds
- ½ teaspoon dried minced onions
- ¼ teaspoon each of garlic powder, salt, black pepper

### Instructions

1. Preheat the oven to 375 degrees.
2. Unroll the crescent roll dough and separate the triangles.
3. Place two slices of ham on the bottom of each crescent roll and top with a slice of swiss cheese. Roll up the crescent rolls and place them on an ungreased baking sheet.
4. Combine the butter, mustard, Worcestershire sauce, poppy seeds, minced onions, garlic powder, salt, and pepper in a small bowl. Whisk until well mixed.
5. Bake the crescent rolls for 7 minutes, then remove them from the oven and brush with butter mixture.

6. Return the crescent rolls to the oven and bake for an additional 7 to 9 minutes, until rolls are golden brown.

7. Enjoy!

<b>Nutrition Information</b>	
<b>Yield</b>	8
<b>Serving Size</b>	1
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<i>Amount Per Serving</i>	
<hr/>	
<b>Calories</b>	455
<hr/>	
<b>Total Fat</b>	27g
<hr/>	
Saturated Fat	13g
<hr/>	
Trans Fat	1g
<hr/>	
Unsaturated Fat	10g
<hr/>	
<b>Cholesterol</b>	145mg
<hr/>	
<b>Sodium</b>	1657mg
<hr/>	
<b>Carbohydrates</b>	14g
<hr/>	
Fiber	1g
<hr/>	
Sugar	4g
<hr/>	
<b>Protein</b>	40g

*Nutrition may vary depending on the products used.*



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**CUISINE:** American / **CATEGORY:** LUNCH

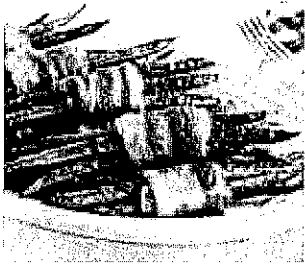
<https://dinedreamdiscover.com/ham-and-swiss-sweet-hawaiian-rolls-recipe/>



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OPTIONS

Becky K.



## Green Bean Bundles

Author: The BakerMama Prep Time: 10 Cook Time: 30

Total Time: 40 minutes Yield: 12  1x

### Description

Wrapped in crispy bacon and topped with a sweet and savory glaze, these Green Bean Bundles take your Friendsgiving or Thanksgiving veggie to the next level.

### Ingredients

SCALE

1x

2x

3x

60 fresh green beans

1/4 cup butter

1/4 cup dark brown sugar

1/4 teaspoon garlic salt

1 tablespoon soy sauce

6 slices bacon, cut in half



Cook Mode Prevent your screen from going dark

### Instructions

1 Preheat the oven to 350°F

- 2 Bundle beans - wrap a half slice of bacon around 5 green beans and secure with a toothpick. Arrange in a greased casserole dish.
- 3 In a small mixing bowl, melt the butter. Whisk in the brown sugar, garlic salt and soy sauce. Pour the mixture over the green bean bundles.
- 4 Bake for 30 minutes or until the bacon is browned.



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*Find it online: <https://thebakermama.com/recipes/green-bean-bundles/>*