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# Chicken Roll-Ups

*Loretta Slattery*

*St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010*

**4 to 6 chicken cutlets**

**1 to 2 eggs, beaten**

**Italian dressing**

**seasoned breadcrumbs**

**Provolone, Swiss or cheese of your choice , sliced  
butter, melted**

Preheat the oven to 350 degrees.

Dip the cutlets in the egg mixture, then the dressing and then the breadcrumbs.

Place a small slice of cheese in the middle of a cutlet and roll up. Place in a baking dish, seam side down. Drizzle with a small amount of melted butter.

Bake in a 350 degree oven for 45 minutes.

## **Chicken**

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*Per Serving (excluding unknown items): 74 Calories; 5g Fat (62.6% calories from fat); 6g Protein; trace Carbohydrate; 0g Dietary Fiber; 212mg Cholesterol; 70mg Sodium. Exchanges: 1 Lean Meat; 1/2 Fat.*