

## Chicken

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# EverRoast Chicken Timbale

Everyday EverRoast Recipe Book  
www.boarshead.com

**Servings: 4**

**2 tablespoons butter**  
**2 large red bell peppers, diced**  
**4 green onions, thinly sliced**  
**2 cloves garlic, finely chopped**  
**3 1/2 cups (sliced 1/2-inch) Boar's Head EverRoast Chicken Breast, cubed**  
**1 cup seasoned bread crumbs**  
**2 eggs, lightly beaten**  
**3 tablespoons mayonnaise**  
**Boar's Head Savory Remoulade**  
**1 tablespoon green onions (for garnish), thinly sliced**  
**tiny cubes Boar's Head Savory Remoulade (for garnish)**

In a large skillet, melt the butter over medium heat.

Add the bell pepper, green onions and garlic. Saute' for 3 to 4 minutes until the veggies are tender.

Transfer the mixture to a bowl and stir in the EverRoast chicken, bread crumbs, egg and mayonnaise.

Let the mixture rest in the refrigerator for one hour to 'set' the ingredients.

Preheat the oven to 375 degrees.

Divide the chicken mixture into four equal-size portions and compress each portion into a greased 4-inch ramekin.

Bake 20 minutes to warm through and crisp a little at the top.

Remove the ramekins from the oven and loosen the sides with a narrow spatula or butter knife. Let rest for 5 minutes.

Place each timbale on a serving plate.

Drizzle each ramekin with a bit of the remoulade sauce and then garnish each with a sprinkling of EverRoast chicken cubes and green onions.

Serve immediately with three dots of more remoulade sauce on the side of the timbale.

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Per Serving (excluding unknown items): 295 Calories; 18g Fat (53.4% calories from fat); 8g Protein; 27g Carbohydrate; 3g Dietary Fiber; 126mg Cholesterol; 951mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 2 Fat.