



# CHICKEN PARMESAN BAKE

by Chef David Cocker

## USING: REUVEN FULLY COOKED CHICKEN CHEESE BITES STUFFED WITH CHEESE

Prep & Cook Time: 55 minutes

Servings: 4-5

### INGREDIENTS

Marinara Sauce

- 1 large can (28 ounces) whole peeled tomatoes
- 1 medium yellow onion, peeled and halved
- 2 large cloves garlic, minced
- 2 tbsp (30 ml) extra-virgin olive oil
- 1 tsp (5ml) dried oregano
- Salt, to taste

Assembly

- 700g (25 pcs) Fully Cooked Chicken Bites Stuffed with Cheese (Product Code 49710)
- 1/2 cup (125 ml) marinara sauce (above)
- 3 tbsp (45 ml) garlic aioli
- 2 tsp (10 ml) parsley, minced
- 1 tbsp (15 ml) parmesan cheese, grated
- 1 tbsp (15 ml) lemon zest (optional)
- 6" baguette, sliced (optional)

### PREPARATION

Marinara Sauce

In a medium heavy bottomed saucepan combine all the ingredients for the marinara sauce. Bring to a simmer over medium heat and lower heat to low. Continue to simmer and stir occasionally for 45 minutes. After 45 minutes, remove onion and use a wooden spoon to crush tomatoes and garlic cloves. Use an immersion blender to get to a desired consistency. Add Salt to taste and set aside.

Assembly

Prepare Reuven Fully Cooked Chicken Bites Stuffed with Cheese according to package directions. Plate warm marinara sauce and garnish with garlic aioli. Add chicken bites, garnish with parsley, parmesan cheese and lemon zest. Serve with warmed baguette slices. (optional)



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