



Chicken Roll – Nina Timm



Nina Timm's Chicken Roll

Nina Timm says of her Chicken Roll, “This is a meal in one! A delicious crust of puff pastry, filled with spinach, butternut and shredded roast chicken.” Easy, quick and delicious as one expects from Nina.

Chicken Roll

6 servings

Preparation Time 30 minutes

Cooking Time 35 minutes

Ingredients

- 1 roll puff pastry
- 200 g spinach
- 1 small butternut
- 50 g butter
- 5 ml salt

5 ml pepper
5 ml fresh nutmeg
2 wheels feta cheese
1 egg
500 ml shredded roast chicken

Instructions

Preheat oven to 180 C.

Peel and cut butternut and steam until soft in the microwave. Purée in food processor and season with butter, salt, pepper and fresh nutmeg. Allow to cool.

Steam spinach in microwave for 2-3 minutes. Purée in food processor and season with butter, salt, pepper and fresh nutmeg. Allow to cool.

Unroll the puff pastry on a clean work surface.

Spread the spinach purée over the entire surface of the pastry.

Gently spread the butternut purée over the spinach.

Crumble the feta cheese over the purée.

Lastly place the shredded chicken down the middle, lengthwise

Fold the two sides to overlap and close the roll. Place on a baking sheet, lined with baking paper with the fold at the bottom so that the roll does not open during baking.

Bake for 30-35 minutes until golden brown and puffed up. Serve with a green salad.

Recipe Notes

The roasted chicken is optional, you can add salmon, tuna or leave it as a vegetarian roll.

Michael's wine recommendation – [CLICK HERE](#)

