



Chicken Parmesan Stromboli

INGREDIENTS:

- 1 lb bonesless, skinless chicken breast halves
- fc 2 tsp olive or vegetable oil
- fc 2 cups (8 oz) mozzarella cheese, shredded
 - 1/3 cup onion, chopped
 - 1 clove garlic, minced
- fc 2 (14.5 oz) cans petite diced tomatoes Mexican style
- fc 1/2 (12 oz) can tomato paste
- fc 2 tbsp parmesan cheese, grated
 - 2 tbsp fresh parsley, finely chopped
- fc 1 can refrigerated French bread dough
- fc Salt and pepper



INSTRUCTIONS:

Preheat oven to 400°F. Sprinkle chicken with salt and pepper. In 12 inch skillet, heat oil over medium-high heat and brown chicken. Remove chicken from skillet and let cool; pull into large shreds. Put onion and garlic in skillet and saute until onion is cooked. Add petite diced tomatoes and tomato paste; simmer for 10 minutes. Remove from heat. In a bowl combine chicken, mozzarella cheese, 1 cup of tomatoe mixture, parmesan cheese and parsley. Set aside. On lightly floured surface, unroll French bread dough. Cover filling bringing one long side into center, then overlap with the other long side; pinch seam to seal. Fold in ends and pinch to seal. Arrange on cookie sheet, seam side down. Gently press in sides to form 12 x 4 inch loaf. Bake 35 minutes or until dough is cooked and golden. Cut Stromboli into slices and serve with remaining tomato mixture.