

Creamy Garlic Chicken Roll

If you're craving a delicious way to dress up chicken breast, this **Creamy Garlic Chicken Roll** is a game-changer. Packed with cream cheese, fresh spinach, tomato, and just the right kick of garlic and sriracha, this recipe turns simple ingredients into a flavour-packed, oven-baked delight. Bonus: it's made with **Nutrafarms' antibiotic- and hormone-free chicken** for a clean, tender protein you can feel good about serving.

Perfect for weeknight dinners or impressing guests with minimal effort.

□ Ingredients:

Nutrafarms antibiotic- & hormone-free chicken breasts

1. 1 cup fresh spinach
2. 2 garlic cloves, minced
3. 1 tsp garlic powder
4. $\frac{1}{2}$ cup shredded cheese (your choice)
- 4 Sriracha & mayo (to taste)



☐ Instructions:

1. Prep the Chicken

Slice the chicken breasts in half lengthwise to create thin cutlets. Pound or score them lightly with a knife to help tenderize and ensure even cooking.

2. Stuff & Roll

Spread a generous layer of cream cheese over each cutlet. Top with fresh spinach, a tomato slice, minced garlic, and a sprinkle of shredded cheese. Roll each cutlet tightly and place seam-side down in a lightly greased baking dish.

3. Top & Bake

Add a little extra cheese on top of each roll. Drizzle with sriracha and mayo to your liking for added creaminess and spice.

4. Bake

Bake in a preheated oven at **400°F (204°C)** for 20 minutes, or until the chicken is cooked through and the tops are golden.

5. Serve & Enjoy

Best served warm. Each bite is creamy, garlicky, cheesy, and packed with flavour—like comfort food with a gourmet twist.



Why We Use Nutrafoods Chicken?

At Nutrafoods, our **Ontario-raised free-range and pastured chicken** is always antibiotic- and hormone-free. That means you're getting the cleanest, most natural protein possible—perfect for recipes where quality makes all the difference.

☐ [Learn more about Nutrafoods' premium chicken products here.](#)

☐ Final Thoughts

These **Creamy Garlic Chicken Rolls** strike the perfect balance between indulgent and wholesome. Whether you're meal-prepping for the week or cooking for your family, this dish offers an easy way to level up chicken night with bold flavour and minimal fuss.