



## Sour Cream Chicken Rolls



This recipe calls for:

### Traditional Sauce

Prep time

**15 minutes**

Cook time

**35 minutes**

Servings

**4**

### Ingredients

- 1 tbsp olive oil
- 2 carrots, diced
- 2 ribs celery, diced
- 1/3 onion, diced
- 2 cloves garlic, minced
- 4 large chicken breast, cut in halves lengthwise
- 1 jar RAGÚ® Old World Style® Traditional Sauce (24oz)
- 8 oz sour cream

## Instructions

1. Preheat oven to 350 degrees.
2. Heat the olive oil in a medium skillet over medium heat. Add the carrots, celery, onion, and garlic. Season with salt and pepper to taste. Cook until the vegetables are just soft, about 5 minutes.
3. Spread 1/8 of the vegetable mixture onto the center of each half of chicken breast and roll up. Place in a casserole dish, seam side down. Cover with ½ of the RAGÚ® Old World Style® Traditional Sauce.
4. Cook 30 minutes or until the internal temperature of the chicken reaches 165 degrees.
5. Combine the remaining RAGÚ® Old World Style® Traditional Sauce and sour cream and pour into the casserole dish. Return the casserole to the oven for 3-4 minutes, until the sauce is just heated through, but not boiling.
6. Serve hot with pasta, if desired.