

4 boneless, skinless chicken breasts

4 slices of Swiss cheese

4 slices of ham

1/2 cup all-purpose flour

Salt and pepper to taste

2 large eggs

1 cup breadcrumbs

4 tbsp butter

1 cup chicken broth

1 tbsp cornstarch

1/2 cup heavy cream

INGREDIENTS

* ***Prepare the chicken:*** Preheat your oven to 350°F (175°C). Flatten the chicken breasts to about 1/4 inch thickness using a meat mallet. Place a slice of cheese and a slice of ham on each breast. Roll up tightly and secure with toothpicks.
* ***Bread the chicken:*** Season the flour with salt and pepper in a shallow dish. Beat the eggs in another shallow dish. Place the breadcrumbs in a third shallow dish. Coat the chicken rolls in the flour, dip in the beaten eggs, then roll in the breadcrumbs.
* ***Cook the chicken:*** Melt the butter in a large oven-safe skillet over medium heat. Add the chicken rolls and cook until golden brown on all sides, about 5 minutes. Transfer the skillet to the preheated oven and bake for 20 minutes, or until the chicken is cooked through.
* ***Make the sauce:*** While the chicken is baking, prepare the sauce. Combine the chicken broth and cornstarch in a small saucepan, stirring until smooth. Bring to a simmer over medium heat. Stir in the heavy cream and cook until the sauce thickens, about 2-3 minutes.
* ***Serve:*** Remove the chicken from the oven and let it rest for a few minutes. Remove the toothpicks, slice the chicken, and serve with the sauce.

DIRECTIONS

Chicken

Cordon Bleu

Serves: 4

Preparation Time: 20 Minutes

Cooking Time: 30 Minutes

