



Paul's Supermarket
A Fresh Experience!

Chicken Cordon Bleu

Rated:

Submitted By: Kiersten

Photo By: chibi chef

Prep Time: 10 Minutes

Cook Time: 35 Minutes

Ready In: 45 Minutes

Servings: 4



"A delicious French classic: chicken rolled around ham and Swiss cheese."

INGREDIENTS:

4 skinless, boneless chicken breast halves

1/4 teaspoon salt

1/8 teaspoon ground black pepper

6 slices Swiss cheese

4 slices cooked ham

1/2 cup seasoned bread crumbs

DIRECTIONS:

1.

Preheat oven to 350 degrees F (175 degrees C). Coat a 7x11 inch baking dish with nonstick cooking spray.

2.

Pound chicken breasts to 1/4 inch thickness.

3.

Sprinkle each piece of chicken on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast, and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with bread crumbs.

4.

Bake for 30 to 35 minutes, or until chicken is no longer pink. Remove from oven, and place 1/2 cheese slice on top of each breast. Return to oven for 3 to 5 minutes, or until cheese has melted. Remove toothpicks, and serve immediately.

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