



Slow Cooker Stuffed Chicken Rolls

total time: 4.5 hrs | servings: 6 | \$3.25 per serving*

INGREDIENTS

- Six 8-ounce chicken breasts, boneless and skinless
- 6 slices Bar-S Smoked Ham
- 6 slices Swiss cheese
- 1/4 cup flour
- 1/4 cup grated Parmesan cheese
- 1/4 tsp paprika
- 1/4 tsp oil
- One 10-ounce can of condensed cream of chicken soup
- 1/2 cup chicken broth
- Chopped parsley

GET COOKING

1. Use meat mallet to flatten each chicken breast to about 1/4 of an inch.
2. Top chicken with one slice of Bar-S Smoked Ham and one slice of cheese.
3. Roll up chicken and tuck the ends in. Use toothpicks to hold chicken together.
4. In a medium bowl, mix the flour, cheese, paprika, and pepper.
5. Roll each chicken roll-up in the mixture and coat all sides.
6. Heat a large skillet to medium-high heat and brown chicken roll-ups in oil.
7. After browning all sides of the chicken, place all six roll-ups in slow cooker.
8. Mix a can of soup and chicken broth and place over the chicken in slow cooker.
9. Cook on low 4-5 hours or until chicken is cooked through and tender.
10. Garnish with chopped parsley and serve.