



Chicken Cordon Bleu

total time: 45 min | servings: 4 | \$3.25 per serving*

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 4 slices Bar-S Smoked Ham
- 6 slices Swiss cheese
- ½ cup seasoned bread crumbs
- ¼ tsp. salt
- 1/8 tsp. ground black pepper

GET COOKING

1. Pre-heat oven to 350 degrees F. Coat a 7x11 inch baking dish with butter or non-stick cooking spray.
2. Pound the chicken breasts down to ¼ inch thickness.
3. Season each piece of chicken with salt and pepper. Place one slice of ham and one slice of cheese on each chicken breast. Roll up each piece of chicken and secure with a toothpick. Place chicken in the baking dish and cover evenly with bread crumbs.
4. Bake for 30 to 35 minutes, or until chicken no longer appears pink. Remove dish from the oven and place half of a cheese slice on each piece of chicken. Return to the oven for 3-5 minutes, or until cheese has completely melted. Remove toothpicks and serve.

Makes 4 servings