

EASY CHICKEN CORDON BLEU



Ingredients:

2	4-6 Ounce	Chicken Breasts
1	Teaspoon	Salt
½	Teaspoon	Black Pepper
1	Cup	Ham, cooked and cubed small
¾	Cup	Swiss Cheese, cubed small
2	Cups	Panko Bread Crumbs
2	Tablespoons	Butter, melted

Directions:

1. Rinse and pat dry chicken. Season with salt and pepper. Brown in a skillet coated with pan spray over medium-high heat, about 2 minutes per side. Remove and set aside to cool.
2. When cool enough to handle, cut a slit in the side of the breast to create a pocket – being careful not to cut all the way through.
3. Mix together the ham and cheese cubes. Stuff ½ of that mixture into the pocket of each breast. Hold the opening closed with toothpicks or kitchen twine.
4. Place stuffed breasts in baking dish coated with pan spray. Cover and bake at 350° for 20 minutes.
5. Melt butter and mix with bread crumbs. Remove chicken from oven and place ½ the bread crumb mixture on top of each breast.
6. Place back in oven, uncovered, and bake an additional 10 minutes, or until the chicken is cooked to 165° and the crumb topping is golden brown.