

# Chicken Cordon Bleu

4 ea ..... Chicken Breasts  
2 oz ..... Ham  
4 sl ..... Swiss Cheese  
2 ea ..... Eggs  
1 Tbs ..... Milk  
½ c ..... Flour  
to taste ..... Salt & Pepper  
½ c ..... Breadcrumbs  
4 Tbs ..... Butter



1. Pound chicken breast to ¼" thick.
2. Place a ¼ of the ham in the center of each chicken breast with a slice of cheese.
3. Roll chicken breast to incase the ham and cheese.
4. Mix eggs and milk in a shallow bowl.
5. Place flour in a separate bowl.
6. Place breadcrumbs with salt and pepper in another bowl.
7. Dip each breast into the flour then egg mix and then into the breadcrumbs.
8. Place into a heated skillet with butter and cook until golden brown on both sides and cheese is melted.

Chicken Cordon Bleu is one of those things we have each probably experienced at some type of banquet in the 80's and thought it was pretty cool. ...Or at least I did because I grew up here when the only restaurants in town were Village Inn, Dairy Queen and the Mug on the Hill so I hadn't really eaten too many complex things that had fancy names. But over all the flavors are really good together and you can change things up a little with a different type of cheese or meat for that matter. Bacon and cheddar are one combination or cream cheese and spinach might be another. Here I have it sliced and in a sandwich with some great bread along with some Dijon mustard and lettuce, tomato and onion.

Don't forget my new cooking class schedule is out for February and March and you can see it on line at [bellapanini.com](http://bellapanini.com).

Be creative, have fun and enjoy!!!

