

Chicken Cordon Bleu

Compliments of Chef Richard's Kitchen

4 servings

Chicken:

4 boneless skinless chicken breasts
2 Tbsp butter
4 slices deli ham
4 slices Swiss cheese
½ C Gruyere cheese, shredded
½ C flour
2 large eggs
1 ½ C bread crumbs
1 tsp dried thyme
1 tsp garlic powder
1 tsp onion powder

Sauce:

2 Tbsp unsalted butter
1 shallot, minced
⅓ C dry white wine
¾ C heavy cream
2 Tbsp Dijon mustard
1 Tbsp flour
Salt and pepper to taste



Place chicken between two pieces of plastic wrap and flatten until chicken is about 1/4" thick.

Place a slice of ham, a slice of Swiss cheese and ¼ of the Gruyere cheese on each piece of chicken. Place chicken on plastic wrap and roll tight. Refrigerate for 1 hour.

Place flour, beaten eggs and bread crumbs onto separate plates. Blend in thyme, garlic and onion powders into bread crumbs. Roll chicken roll in flour, then egg and finally bread crumbs. Place on baking sheet seam side down and bake about 15 minutes at 350 ° F. Chicken rolls should be 165 ° inside. Remove from oven and allow to rest 10 – 15 minutes.

While chicken bakes, sauté shallots and butter in medium saucepan over medium-high heat. Add flour and stir into a roux. Add wine, cream and Dijon mustard. Heat until sauce thickens. Add salt and pepper to taste.

Place chicken roll on cutting board and slice crosswise into about ½" rounds. Lay out on plate and spoon sauce over the top. Serve hot.