



## Chicken Cordon Bleu

With just five minutes of prep and a half-hour in the oven, this recipe is perfect for a quick weeknight supper. Or, paired with asparagus, rice pilaf, and a glass of white wine, you've got a memorable meal.

### Ingredients:

4 skinless, boneless chicken breasts  
1/4 tsp salt  
1/8 tsp pepper  
6 slices Swiss cheese  
4 thin slices deli ham  
1/2 cup seasoned breadcrumbs

**Instructions:** Preheat oven to 350°. Coat a 7"x11" baking dish with nonstick cooking spray.

Pound chicken breasts to 1/4" thickness. Sprinkle each piece of chicken on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with breadcrumbs.

Bake for 30-35 minutes, or until chicken is no longer pink. Remove from oven, and place 1/2 cheese slices on top of each breast. Return to oven for 3-5 minutes, or until cheese has melted. Remove toothpicks. Serve immediately.