



Chicken Cordon Bleu with Parmesan Cream Sauce

2 medium boneless skinless
chicken breasts

ham deli meat, sliced

4 slices swiss cheese

3/4 cup all purpose flour

1 tsp. Lawry's seasoning salt

1/2 tsp. black pepper

1 egg

2 Tbsp. milk

1 cup bread crumbs

2 Tbsp. vegetable oil

2 Tbsp. butter

Preheat oven to 350 degrees. Slice chicken breasts in half lengthwise, making 4 thinner cutlets. Put cutlets in a freezer bag and flatten with meat pounder or rolling pin until approximately 1/4" thick.

Top each cutlet with a slice of ham and cheese; roll up tightly, tuck in the ends and secure with toothpicks.

In shallow bowl, mix the flour, Lawry's, and pepper together and set aside. Whisk the egg and milk together in another small bowl and set aside. Place bread crumbs in a third bowl.

Dip rolled cutlets in the flour first, then the egg wash, then roll in bread crumbs and set on a plate.

Heat the oil and butter in small skillet over medium heat and brown chicken on all sides; transfer to greased baking dish. Bake in the oven at 350 degrees for about 20-25 minutes, or until no longer pink.

While chicken is baking, make cream sauce (see recipe on pg. 127).