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Oma's Easy Chicken Cordon Bleu Recipe

Ingredients:

- 4 chicken breast, deboned and skinless
- 4 slices Black Forest ham
- 4 slices cheese (Emmental, Gruyere, etc.)
- salt, pepper
- 1 cup flour
- 2 eggs
- 2 Tbsp milk
- 1 - 2 cups seasoned bread crumbs

Instructions:

1. Prepare chicken by cutting into the thickest part of the chicken breast to create a pocket.
2. Roll a slice of cheese inside of a slice of ham and stuff inside the pocket.
3. Repeat for remaining chicken breasts.
4. Season chicken with salt and pepper.
5. Put flour into a shallow bowl. Into a second shallow bowl, beat the eggs and milk. Put the bread crumbs into a third shallow bowl.
6. Dredge a stuffed chicken breast in the flour. Dip into the egg mixture. Then, roll in the bread crumbs. Place onto a plate. Repeat with remaining chicken breasts.
7. Cover dish and place in fridge for about 20 minutes to help breading stick to chicken. (Can be kept for 1 day in fridge before baking.)
8. Preheat oven to 400° F.
9. Place chicken breasts onto lightly greased, rimmed cookie sheet. Bake for about 25 - 30 minutes or until done (160° F on thermometer).
10. Makes 4 servings.

Hints:

- Use a mixture of your favorite cheeses.
- Use a toothpick to hold the pocket closed.
- Instead of cutting a pocket, butterfly the chicken breast. Place between plastic wrap and gently pound until about ¼ inch thick. Season with salt and pepper. Place ham and cheese along the long end. Roll up and continue with the dredging process.

<http://www.quick-german-recipes.com/chicken-cordon-bleu-recipe.html>