

## CHICKEN CORDON BLEU

### INGREDIENTS:

- ❖ Boneless chicken breast 6 ea
- ❖ Monterey Jack cheese 6 Slices
- ❖ Ham 1/8" slices 6 Slices
- ❖ Cream of Chicken soup 1 Can
- ❖ Sour cream 1 Cup

### METHOD:

1. Run chicken breast through tenderizer twice or pound thin with tenderizing hammer.
2. Layer chicken, Ham & Cheese roll tightly and stick with toothpick to hold in place
3. Spray baking dish liberally with cooking spray.
4. Mix cream of chicken soup and sour cream.
5. Pour sauce over chicken.
6. Cover and bake at 325° 1 1/2 hours.

### Note:

Depending on your tenderizer and how large the chicken breast becomes you can cut in half.

For a zanier taste add 2 slices of bacon to each roll.

Be sure to serve sauce (from baking pan) with chicken.

