Chicken Cordon Blue

Description

This yummy version adds paprika and a creamy white wine sauce worthy of its own blue ribbon. Two blue ribbon tastes in wedded bliss -- Chicken Cordon Bleu II !



Summary

Yield: 6
Prep Time: 1 hour
Category: Poultry
Cuisine: American
Tags: Lennart

Ingredients

- 6 boneless skinless chicken breast halves
- 6 slice swiss cheese
- 6 slice ham
- 1 cup breadcrumbs
- 3 tbsp butter
- 1/2 cup white wine
- 1 tsp chicken boullion granules
- 1 tbsp cornstarch
- 1 cup heavy cream
- 3 tbsp olive oil

Instructions

Pound chicken breasts to 1/2 inch thick.

Spread Dijon mustard on the chicken.

Place a cheese and ham slice on each breast within 1/2 inch of the edges.

Fold the edges of the chicken over the filling, and secure with toothpicks.

Mix the breadcrumbs and paprika in a small bowl, dip chicken in an egg wash and coat the chicken pieces.

Heat the butter in a large skillet over medium-high heat, and cook the chicken until browned on all sides.

Bake at 350 for 20 minutes.

Remove the toothpicks, and transfer the breasts to a warm platter.

Slice chicken into rounds.

Blend the cornstarch with the cream in a small bowl, and whisk slowly into the skillet.

Add wine and boullion.

Cook, stirring until thickened, about 10 minutes and pour over the chicken.

Serve warm.

Notes

Serve with wild rice and asperagus.