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.

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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.

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Serve warm.

Notes

Serve with wild rice and asperagus.