

Easy Chicken Cordon Bleu

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From Taste of Home

537 Calories

- 4 boneless skinless chicken breast halves (4 ounces each)
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 1/2 tablespoons butter
- 1/2 package (17.3 ounces frozen puff pastry, thawed)
- 4 slices Swiss cheese
- 4 slices fully cooked ham
- 1 egg
- 1 tablespoon water

1. Preheat oven to 400°. Sprinkle chicken with salt and pepper. In a large skillet, brown chicken in butter for 1-2 minutes on each side. Remove to paper towels to drain.
2. On a lightly floured surface, roll 1 pastry sheet into a 12-in. square. Cut into four 6-in. squares. Place a chicken breast in the center of each square; top with cheese and ham.
3. Whisk egg and water; lightly brush over pastry edges. Bring 2 sides of pastry over chicken, overlapping 1 over the other; press seams to seal. Pinch together ends and fold under.

4. Transfer to a greased 15x10x1-in. baking pan; brush tops with egg mixture. Bake for 30-35 minutes or until a thermometer reads 165°.

Main Course
Chicken