

Hassleback Chicken Cordon Blue

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Serves 4, 5 FSP per serving

adapted from Basilandbubbly.com

- 4 boneless, skinless chicken breasts
- 4 tsp light mayonnaise
- 4 Tbsp seasoned breadcrumbs
- 1/2 tsp salt
- 1/4 tsp pepper
- 8 slices Sargento Ultra Thin Swiss Cheese
- 8 ounces imported deli ham (sliced medium (about 8 slices))

1. Preheat oven to 350 degrees.
2. Pat each chicken breast dry. Place chicken breast horizontal on the cutting board and make 5 vertical cuts in it, from the top to the bottom, being careful not to slice all the way through the bottom. You are essentially creating “pockets” to stuff the cheese and ham in.
3. Spread 1 tsp of mayonnaise over each chicken breast. Mix the breadcrumbs, salt and pepper. Press 1 Tbsp of the breadcrumb mixture into the mayonnaise on top of each chicken breast.
4. Cut ham and cheese into pieces. Use 2 slices of cheese and 2 slices of ham for each chicken breast. Stuff ham and cheese into each slit you cut in the breast. This

part is messy – no worries.

5. Bake for 20-25 minutes or until chicken is cooked through to at least 165 degrees F. Cooking time depends on the thickness of your chicken breasts.