

Chicken Cordon Bleu

Makes 4 servings

4 skinless, boneless chicken breast halves

¼ tsp salt

1/8 tsp ground black pepper

6 slices Swiss cheese

4 slices cooked ham

½ cup seasoned bread crumbs

Preheat oven to 350 degrees. Coat a 7 x 11 inch baking dish with nonstick cooking spray.

Pound chicken breasts to ¼ inch thickness. Sprinkle each piece of chick on both sides with salt and pepper. Place 1 cheese slice and 1 ham slice on top of each breast. Roll up each breast and secure with a toothpick. Place in baking dish, and sprinkle chicken evenly with bread crumbs.

Bake for 30-35 minutes, or until chicken is no longer pink. Remove from oven, and place ½ cheese slice on top of each breast. Return to oven for 3-5 minutes, or until cheese has melted. Remove toothpicks and serve.