



## Chicken Cordon Bleu

A traditional dish that makes you feel like you prepared a fancy meal with little effort.

### Ingredients

- 4 boneless skinless chicken breasts (butterflied)
- 1/4 lb Stoltzfus Meats old-fashioned ham (thinly sliced into 4 slices)
- 1/4 lb Swiss cheese, sliced
- 1 ball fresh mozzarella, sliced
- Meadow Creek BBQ seasoning
- Salt and pepper, to taste
- 2 cups panko breadcrumbs
- 2 cups Italian breadcrumbs
- 6 eggs, beaten



### Directions

1. Preheat oven to 350 degrees F.
2. Sprinkle chicken liberally with BBQ seasoning, salt, and pepper. Combine the panko and Italian breadcrumbs in a shallow bowl and set aside. Dip chicken into egg mixture followed by the breadcrumb mixture. Repeat this step, dipping the chicken into the egg mixture and breadcrumb mixture for a second time. Set chicken aside.
3. Layer one slice of ham, Swiss cheese, and mozzarella and roll up. Roll chicken around the meat and cheese. Place in backing dish.
4. Cover with aluminum foil and bake for 45 minutes, removing foil for the last 15 minutes of baking.



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