
Chicken Cordon Bleu II

Jennie Papa

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

6 medium chicken breasts, boned
1 package (8 ounce) Swiss cheese slices
8 ounces sliced cooked ham
3 tablespoons flour
1 teaspoon paprika
6 tablespoons butter
1/2 cup dry white wine
1 cube chicken bouillon
1 tablespoon cornstarch
1 cup heavy cream

Spread the chicken breasts flat. Fold the cheese and ham slices onto the top. Fold the breasts over the filling. Fasten the edges with toothpicks.

On waxed paper, mix the flour and paprika. Coat each breast.

Melt butter in a twelve-inch skillet over medium heat. Add the chicken and brown on all sides. Add the wine and bouillon. Reduce the heat to low. Cover and simmer for 30 minutes or until fork tender. Remove the breasts and let rest. remove the toothpicks.

In a bowl, blend the cornstarch and cream until smooth. Gradually add to the skillet, stirring constantly, until thickened. Spoon the sauce over the chicken.

Chicken

Per Serving (excluding unknown items): 4754 Calories; 327g Fat (63.8% calories from fat); 381g Protein; 36g Carbohydrate; 1g Dietary Fiber; 1652mg Cholesterol; 3453mg Sodium. Exchanges: 1 1/2 Grain(Starch); 53 1/2 Lean Meat; 1/2 Non-Fat Milk; 32 1/2 Fat.