

# Chicken Cordon Bleu

Julie Gawle

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

## Servings: 6

*3 chicken breasts, split,  
boned, skinned and  
pounded*

*6 4x4 -inch slices Swiss  
cheese*

*6 4x4 -inch slices cooked  
ham*

*1/2 pound fresh mushrooms*

*6 tablespoons butter*

*1 medium onion, sliced*

*3 tablespoons flour*

*2 cups milk*

*1/3 cup brandy*

Top each half breast with a piece of cheese and ham. Roll up and secure with skewers or toothpicks.

In a large skillet, melt the butter and brown the chicken. Remove from the pan.

Add the mushrooms and onions to the skillet. Cook until tender. Blend in the flour. Gradually add the milk and brandy, stirring constantly until thickened.

Return the chicken to the pan. Simmer covered, stirring occasionally, for 20 minutes or until tender.

Meanwhile, cook noodles to serve with the chicken.

Per Serving (excluding unknown items): 1133 Calories; 73g Fat (60.3% calories from fat); 90g Protein; 18g Carbohydrate; 1g Dietary Fiber; 316mg Cholesterol; 2323mg Sodium. Exchanges: 0 Grain(Starch); 12 Lean Meat; 1/2 Vegetable; 1/2 Non-Fat Milk; 7 Fat.