



## Chicken Cordon Bleu

Culinary Love Recipe

### Ingredients

- 4 chicken breasts
- 2 eggs, beaten together
- plain flour
- white breadcrumbs
- half a cup of grated cheese
- 100g of ham

### Method

1. At the thickest part of the chicken breast, create a hole with a knife that goes through the center of the chicken breast, without breaking through the sides, to create a large pocket.
2. Wrap some of the cheese with the ham and insert into the hole you've created in the chicken.
3. Using your fingers, push the ham and cheese right through the center from the outside of the breast, forming an even layer inside.
4. Cover the breast in a thin layer of flour, then dip in eggs, then cover in layer of breadcrumbs.
5. Place chicken on an oven tray with baking paper.
6. Cook on 180°C for 10 minutes. Turn over, and lightly garnish the top with more chopped parsley.
7. Replace in oven for another 10 minutes, or until golden brown.

