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Champagne Chicken Cordon Bleu Recipe

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CHAMPAGNE CHICKEN CORDON BLEU RECIPE

Ingredients

- 3-4 Chicken Breasts
- Ham slices
- Swiss cheese slices
- 1-2 Tablespoons Cherchies® Garlic Seasoning (could substitute Cherchies® Garlic and Herbs Seasoning)
- 1 teaspoon (tsp) pepper
- 2 cups Crispy Rice Cereal (we used Rice Krispies)
- 6-8 Tablespoons (Tbsp) Mayonnaise (1 per chicken pocket)
- 3-4 Tablespoons (Tbsp) Cherchies® Champagne Mustard (for a kick, substitute Cherchies® Hot Banana Pepper Mustard)
- 3-4 Tablespoons (Tbsp) Cherchies® Select Grilling Rub and Seasoning
- Cooking Spray

Sauce Ingredients

- 2 Tablespoons (Tbsp) butter
- 2 Tablespoons (Tbsp) flour
- 1 Tablespoons (Tbsp) Cherchies® Champagne Mustard
- 1/4 cup white wine (or could substitute chicken broth)
- 1 cup milk (preferably warmed)
- 3 Tablespoons (Tbsp) grated parmesan cheese
- Salt and pepper



Preparation

1. Preheat oven to 350 degrees. Place Rice Krispies cereal in a resealable plastic bag. Gently roll over bag with a rolling pin, crushing the cereal. Set aside.
2. Slice chicken breasts in half lengthwise, but not completely through chicken. This will create a pocket to stuff the chicken. Sprinkle both sides of chicken with Cherchies® Garlic Seasoning and pepper and place on a baking pan or jelly roll pan.
3. Brush the opened chicken breasts with Cherchies® Champagne Mustard, and place ham slices (here we used ham from the deli, but leftover holiday ham is also perfect) and swiss cheese over the chicken breasts.
4. Fold chicken breasts in half and cut chicken bundles in half horizontally (if have large chicken breasts).
5. Spread mayonnaise over chicken breast pockets, then sprinkle Cherchies® Select Grilling Rub and Seasoning over the chicken. Generously coat the chicken breast pockets with crushed cereal mixture.
6. Spray coated chicken breasts with cooking spray and bake in the oven until the chicken is cooked completely, the crust is golden brown, and the cheese is melty (about 30 minutes).
7. While chicken is cooking, prepare the sauce. In a medium skillet, turn the stove on low and melt the butter. Combine melted butter with the flour, whisking constantly and cook (otherwise known as a roux) for a couple minutes to remove the raw flour taste. Add Champagne Mustard (or Cherchies® Hot Banana Pepper Mustard) and white wine, and stir until smooth. Mixture should be thick.
8. Slowly whisk warmed milk into roux, add parmesan cheese and continue to cook for a few minutes on low. Season with salt and pepper to taste. Turn off stove and remove pan from burner.
9. To serve, arrange chicken on plates and top with the cheese sauce. Serve with crusty bread and our Cranberry Spinach Salad for a complete meal. Enjoy!

This delicious recipe brought to you by Cherchies® Specialty Foods

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