

Open Faced Chicken Cordon Bleu @www.majajo.com #thedecoratedhousewife

Yields 4 to 8

Ingredients

MEAT

4 chicken breasts, butterflied

8 ham, sliced (I like something from the deli)

Traditional and panko bread crumb combination

Salt

Pepper

CHEESE

8 oz mascarpone

8 slices Swiss cut in half

2 Tbsp whole grain mustard, or to taste

Salt

Pepper

Oil for cooking

Open Faced Chicken Cordon Bleu

Preheat the oven to 400°.

Mix the mascarpone, whole grain mustard, salt and pepper in a bowl. Set aside.

Pour traditional and panko bread crumbs onto a plate. Set aside.

Carefully, butterfly the chicken breasts. Slice the chicken in half if you want eight pieces instead of four large ones.

Salt and pepper the chicken on each side. Dip the chicken breasts into the bread crumbs, and set them on a baking rack.

Bring the pan up to medium-low heat. Add enough oil to cover the pan. Place the chicken in the pan. Brown one side, but be careful not to burn the panko.

Flip the chicken and add two slices of swiss cheese, two heaping piles of mascarpone mixture, two slices of ham, and two more slices of Swiss cheese. Remove the chicken and place it on a sheet pan.

Finish the remainder of the chicken the same way. Place the sheet pan with the Chicken Cordon Bleu in the oven for six to seven minutes to finish. Broil for a few minutes to create a bubbly cheese.