

BUDDIG LUNCH CLUB MEMBER
MIKE LAPCHESKE'S
CHICKEN
CORDON
BLEU



Ingredients

- 1 package of Buddig Ham slices any variety flavor original 2oz
- 4 boneless chicken breasts
- 4 slices of pepper jack cheese
- 4 toothpicks
- 2 eggs
- 1/2 cup of milk
- 2 cups of flour mixed with 2 tsp. salt and 1 tsp. ground pepper

Directions

Slice lengthwise into each of the chicken breasts stopping just before cutting through other side to make a pocket. Lay 1 slice of cheese in pocket. Stuff 1/4 package of Buddig's ham slices into pocket. Thread toothpick through chicken breast to hold incision shut. Mix 2 eggs and 1/2 cup milk – dip each side of the chicken first in the egg mixture, then in flour mixture. Repeat for the other three chicken breasts. Place all four chicken breasts on a cooking sheet sprayed with non-stick spray. Place in at 400 degrees for 25 minutes until browned. For a healthy alternative, breading can be left off the chicken.

Learn about Lunch Club Member and recipe creator [Mike Lapcheske](#)

Recipes

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