

**Name**

Kaily Gannon

Recipe Title

Chicken Cordon Bleu bites

Recipe Ingredients

Chicken breasts
Italian bread crumbs
Eggs
Flour
Swiss
Ham steak

Recipe Instructions

Preheat oven to 350. take how every many chicken breast you need and cut them in the middle, but not all the way. You want them to be like sets of wings. Next, coat them I. Flour. Following the flour, put them in the egg wash and then transfer them over to the bread crumbs. Make sure to coat the chicken breasts generously with bread crumbs. Once all the chicken breast are coated you with them set that aside. Next, grab your ham steak and cut it into to cubes. Once you're done that grab you breaded chicken breast and stuff each of them with Swiss cheese and ham cubes. Then, put between 4-6 toothpicks in them. After that, put all the chicken breast in the oven for 30-45 mins. Once they are cooked cut the chicken breast between each toothpick to get bite size pieces. Enjoy;)