Chef Todd's Chicken Cordon Bleu

Featuring Some of Executive Chef Todd's Top Picks of Virginia Products:
Mrs. Bryant's Sea Salt Fusion from Ellwood Thompson's
Miss Bonnie's Gourmet Cheese Spreads (Available at Kroger and Martins)

VIRGINIA'S Executive MANSION

Ingredients:
5 teaspoons of butter, melted
1 large garlic clove, minced
½ cup of dry bread crumbs
2 tablespoon of grated parmesan cheese
1 teaspoon of paprika
1/2 a cup of extra virgin olive oil
4 (8 oz) skinless, boneless chicken breast halves
¼ teaspoon of sea salt
¼ teaspoon dried oregano
¼ teaspoons freshly ground black pepper
4 thin slices of Smithfield Virginia Ham
1 jar of Miss Bonnie's pimento cheese
4 slices of Swiss cheese
2 eggs
Cooking spray

Preheat oven to 350. Place each chicken breast between heavy duty plastic wrap, and pound each to ¼ inch thickness using mallet or rolling pin (sometimes I'll use a frying pan). Take panko bread crumbs and oregano, parmesan cheese, salt and pepper in a mixer and blench very fine. Top each breast with Miss Bonnie's Cheese and ham slice. Roll up each breast jelly roll fashion. Dip into beaten egg and then bread crumbs mixture. Place seam side down, in an 8-inch square pan or cookie sheet coated with cooking spray. Then drizzle a little olive oil over them and sprinkle a little paprika over them. Bake at 350 for 30 minutes or until chicken temperature is 165.

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