

Easy Chicken Cordon Bleu

Ingredients:

- Chicken tenderloins (as many as you want to stuff)
- Swiss cheese, slices
- Ham, leftovers from a baked ham
- Chicken broth
- toothpicks

Directions:

1. Preheat oven to 350* F
2. Pound the chicken until thin
3. Place one piece of Swiss cheese on one side of the chicken
4. Place ham on top of cheese
5. Roll up and hold together with toothpicks
6. Place in a casserole dish
7. Repeat for each piece of chicken you have
8. Pour ½ to 1 c chicken broth in casserole dish
9. Cover and bake in oven for 40 minutes, or until done
10. Serve with Parmesan potatoes au gratin (see recipe on my blog)