



# Creamy Chicken Cordon Bleu Rolls

## Introduction

**Creamy Chicken Cordon Bleu is a delightful twist on the classic French dish, combining tender chicken, savory ham, and melted Swiss cheese. Topped with a rich creamy Parmesan sauce, this recipe is a guaranteed crowd-pleaser that is sure to impress family and friends. In just under an hour, you can have a restaurant-quality meal ready at home.**

## Detailed Ingredients with measures

**4 boneless, skinless chicken breasts**

**4 slices of ham**

**4 slices of Swiss cheese**

**1/2 cup all-purpose flour**

**2 large eggs (beaten)**

**1 cup breadcrumbs**

**2 tbsp olive oil or butter**

**2 tbsp unsalted butter**

**2 tbsp all-purpose flour**

**1 1/2 cups milk**

**1/2 cup grated Parmesan cheese**

**Salt and pepper to taste**

## **Prep Time**

**10 minutes**

## **Cook Time, Total Time, Yield**

**Cook Time: 30-35 minutes**

**Total Time: 50 minutes**

**Yield: 4 servings**

## Directions

- 1. Preheat the oven to 375°F (190°C).**
- 2. Pound the chicken breasts to an even thickness. Place a slice of ham and a slice of cheese on each piece, roll tightly, and secure with toothpicks.**
- 3. Coat each roll in flour, dip in the beaten eggs, and coat with breadcrumbs.**
- 4. Heat the olive oil or butter in a skillet and sear the chicken rolls until golden brown on all sides.**
- 5. Transfer the seared rolls to a baking dish and bake for 20-25 minutes until cooked through.**
- 6. For the sauce, melt the butter in a saucepan and whisk in the flour. Gradually add the milk, whisking until the mixture is smooth and thickened. Stir in the Parmesan cheese, salt, and pepper.**
- 7. Pour the creamy sauce over the baked chicken and serve immediately.**

Enjoy this scrumptious Creamy Chicken Cordon Bleu as a delightful centerpiece for dinner!

## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 375°F (190°C).

See also [Honey Garlic Shrimp and Sausage with Broccoli](#)

### Step 2: Prepare the Chicken

Pound the chicken breasts to ensure they are of even thickness. On

each chicken breast, place one slice of ham and one slice of Swiss cheese. Roll the chicken tightly and secure each roll using toothpicks.

### **Step 3: Coat the Chicken Rolls**

Take each chicken roll and first coat it in all-purpose flour. Then, dip it into the beaten eggs, allowing any excess to drip off. Finally, coat the rolled chicken in breadcrumbs until evenly covered.

### **Step 4: Sear the Chicken Rolls**

In a skillet, heat the olive oil or butter over medium heat. Once hot, add the chicken rolls and sear them until they are golden brown on all sides.

### **Step 5: Bake the Chicken**

After searing, transfer the chicken rolls to a baking dish. Place the dish in the preheated oven and bake for 20 to 25 minutes, or until the chicken is cooked through.

### **Step 6: Prepare the Creamy Sauce**

While the chicken is baking, make the sauce. In a saucepan over medium heat, melt the unsalted butter. Once melted, whisk in the additional 2 tablespoons of all-purpose flour. Gradually add the milk while continuously whisking until the mixture is smooth and thickened. Stir in the grated Parmesan cheese and season with salt and pepper to taste.

### **Step 7: Serve**

Once the chicken is done baking, remove it from the oven and pour the creamy sauce over the top. Serve immediately.

## Notes

### Tip for Chicken Thickness

Ensure that the chicken breasts are pounded to about 1/2 inch thick for even cooking.

### Choosing Cheese and Ham

Swiss cheese can be substituted with other types of cheese, like provolone or mozzarella, if preferred. The ham can also be swapped with turkey or prosciutto for a different flavor.

See also Crock Pot Hamburger Potato Casserole

### Storage Recommendation

Leftover chicken can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best results.

## Cook techniques

### Pounding chicken breasts

Pound the chicken breasts to an even thickness to ensure they cook uniformly. This helps to tenderize the meat and allows for even cooking throughout.

### Rolling and securing

After placing a slice of ham and cheese on each chicken breast, roll the chicken tightly and secure it with toothpicks. This prevents the filling from spilling out during cooking.

**Coating the chicken**

Coat each chicken roll in all-purpose flour, dip in beaten eggs, and then coat with breadcrumbs. This triple-dipping technique creates a crispy exterior while keeping the meat moist.

**Searing**

Sear the chicken rolls in a hot skillet with olive oil or butter until golden brown on all sides. This step enhances flavor and adds texture but also helps to lock in moisture.

**Baking**

Transfer the seared chicken to a baking dish and bake at 375°F (190°C) for 20-25 minutes. Baking ensures that the chicken cooks through completely without drying out.

**Making the creamy sauce**

In a saucepan, melt unsalted butter and whisk in flour to create a roux. Gradually add milk while whisking until the sauce is smooth and thickened, then stir in Parmesan cheese, salt, and pepper for flavor.

**FAQ****Can I use other types of cheese?**

Yes, you can substitute Swiss cheese with other cheeses like mozzarella, provolone, or cheddar based on your preference.

**What can I use instead of ham?**

You can use turkey, prosciutto, or even skip the meat altogether for a

vegetarian option.

**How can I ensure the chicken is fully cooked?**

Use a meat thermometer to check that the internal temperature of the chicken reaches 165°F (75°C).

See also [Chocolate Pumpkin Cake](#)

**Can I make this dish ahead of time?**

Yes, you can prepare the chicken rolls and sauce ahead of time. Just bake them before serving.

**What side dishes go well with Creamy Chicken Cordon Bleu?**

This dish pairs well with steamed vegetables, mashed potatoes, rice, or a fresh salad.

## Conclusion

The Creamy Chicken Cordon Bleu is a delightful dish that brings together the flavors of tender chicken, savory ham, and creamy Swiss cheese, all enveloped in a crispy breadcrumb coating. Topped with a rich Parmesan sauce, this recipe is sure to impress at any dinner table. Its warming and satisfying qualities make it a perfect choice for family gatherings or special occasions.

**Chicken Cordon Bleu Stuffed Peppers**

Transform the classic dish by stuffing bell peppers with the chicken, ham, and cheese mixture, then bake until the peppers are tender.

**Spinach and Feta Chicken Cordon Bleu**

Incorporate fresh spinach and tangy feta cheese instead of Swiss cheese and ham for a Mediterranean twist on the traditional recipe.

**Mushroom and Prosciutto Chicken Cordon Bleu**

Swap Swiss cheese for a creamy mushroom sauce and use prosciutto for a richer flavor profile, adding sautéed mushrooms for extra depth.

**Mini Chicken Cordon Bleu Bites**

Create bite-sized versions by using chicken tenders, folding in ham and cheese, and serving them with a side of dipping sauce.

**Chicken Cordon Bleu Pasta Bake**

Combine cooked pasta with the chicken, ham, and cheese mixture, then top with breadcrumbs and bake until golden and bubbly for a comforting casserole.

**Healthy Baked Chicken Cordon Bleu**

Lighten the recipe by using whole wheat breadcrumbs, low-fat cheese, and baking without frying for a healthier, guilt-free indulgence.