

No Fuss Chicken Cordon Bleu

Ingredients:

- 6-8 fresh chicken breasts (or equal amount of boneless thighs) cut in half lengthwise
- 2 cup sliced carrots
- 2 cans Cream of Chicken
- 1 cup Sour Cream
- 2 tsp lemon juice
- 2 tsp Smoked Paprika
- 1 1/4 cup of Swiss cheese, shredded (or thinly sliced)
- 1/3 cup of ham slices cut into strips
- 1 cup flour
- 1 egg
- 1 cup of bread crumbs
- Egg noodles, cooked and drained for serving

Directions:

1. Preheat oven to 375 F
2. Slice carrots and place in the bottom of the 9x13 baking dish.
3. Stir together the Cream of Chicken soup, sour cream, paprika and lemon juice. Spread over the top of the carrots.
4. Slice the chicken breasts into strips..
5. Prepare your dredging station with three shallow bowls. Put flour in one, the egg (beaten) in one, and bread crumbs in the last.
6. Coat fresh chicken in flour, then in egg, then coat with bread crumbs.
7. Arrange coated chicken on the top of the sauce in the pan.
8. Cut ham into strips and place on top of the coated chicken.
9. Top each bundle with swiss cheese.
10. Bake uncovered for 30-40 minutes until cheese is bubbly and chicken juices run clear. Internal temp of the chicken should read 165°F
11. Serve over egg noodles.

Freezer option: Freeze prepared meal for up to three months in a sealed container. Allow to thaw in the refrigerator and use within two days.