

Curry Chicken Cordon Bleu

2 large boneless chicken breasts

Thin slices of deli ham

Swiss cheese

1 pkg chicken gravy mix

Curry

Seasoning salt

Bread Crumbs

Olive Oil

Cut chicken breasts in half, and pound with meat mallet tenderizer till half as thick, turning over several times as you flatten.

Place a thin slice of ham the same size as chicken piece, on top of chicken.

Place a slice of swiss cheese (the width and length of a piece of chewing gum and ¼" thick) on top of ham. Roll up tightly. Carefully dip in olive oil, or rub with olive oil, then sprinkle lightly with bread crumbs. Place seam side down in pan and sprinkle lightly with seasoning salt and curry powder.

Bake uncovered at 375 degrees for 45 minutes to 1 hour, or until meat thermometer reads at least 170 degrees.

Mix up chicken gravy and pour lightly on top of chicken before serving.

Hope you enjoy this as much as we did! I served the marinated vegetable salad on the side and the meal was wonderful!