**Open-Faced Chicken Cordon Bleu**

RECIPE



**INGREDIENTS**

* 20 boneless chicken breasts
* 40 slices buffet style or deli sliced ham
* Salt and pepper
* 20 slices Swiss cheese
* 2 ½ cups honey mustard dressing
* Optional Ingredients:

Provolone cheese, mozzarella cheese

**For Sauce**

* 2 cups honey
* 1 cup Dijon or yellow mustard

**DIRECTIONS**

1. Preheat oven to 350 degrees. Prepare baking sheet with parchment paper or spray with non-stick spray.
2. Mix honey and mustard together for the sauce and set aside.
3. Place chicken breast on baking tray and season with salt and pepper.
4. Place chicken in oven and bake 35-40 minutes or until internal temperature reaches 165 degrees.
5. Fold 2 slices of ham in half and layer the slices on top of chicken.
6. Place 1 slice of cheese over ham slices. Place chicken back in oven until cheese melts (may also use broiler making sure cheese melts and does not brown)
7. Spoon honey mustard dressing over chicken.
8. Sprinkle paprika on top and serve.

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| **Prep Time:** 10 minutes | **Cook Time:** 35-40 minutes | **Total Time:** 45-50 minutes | **Yield:** 20 servings |