

POULTRY CORDON BLEU

8 slices cheese (mozzarella, Monterey jack, or swiss)
8 slices deli honey ham
8 poultry (turkey or chicken) breast cutlets
2 cups panko bread crumbs
2 eggs, lightly beaten
½ cup all-purpose flour
½ tsp. salt
½ tsp. pepper
¼ cup canola oil
8 strips bacon
Optional: 1 jar (15 oz) Alfredo sauce, warmed

Place one slice cheese and ham on each cutlet. Roll up each from a short side and secure with toothpicks.

Place bread crumbs and eggs in separate shallow bowls. In another shallow bowl; combine the flour, salt and pepper. Dip cutlet in the flour mixture, eggs, then bread crumbs.

Wrap with a piece of bacon. Re-secure toothpicks, if necessary.

In a large skillet, brown cutlets in oil in batches. Place in a greased 13 x 9 inch baking dish. Bake, uncovered, at 350 degrees for 20 – 25 minutes or until the juices run clear. Discard toothpicks.

Spoon Alfredo sauce over cutlet.

We modified this recipe for what we wanted to achieve. The recipe called for turkey we used chicken. We wrapped each cutlet after dredging in bacon. The recipe called for the bacon to be cooked and crumbled over the Alfredo sauce.