

Chicken Cordon Ble

- **2 four ounce boneless chicken breast**
- **4 thin slices of Italian ham**
- **4 slices of provolone cheese**
- **2 ounce of bread crumbs**
- **2 ounce of egg wash**
- **Salt , pepper**
- **3 ounce of white wine**
- **1 ounce of heavy cream**

Preparation:

Take the chicken breast lightly pound them . Take the chicken breast lay it flat on the pan take slices of cooked ham put over the chicken and a sliced of provolone cheese on each breast and roll it slowly , hold it with a wood stick , dip the chicken on the egg was roll it in to the bread crumbs. Put it on the oven for about 35 minutes @375 degrees , Take a hot sauté pan put in 2 ounce of white wine , 1 ounce of heavy cream, dash of salt and pepper reduce it slowly . Once the chicken it's out of the oven add the sauce on top of the chicken.

