



CHICKEN GORDON BLEU

HEAT LEVEL 

Delight in our Chicken Cordon Bleu - tender chicken breasts filled with ham and melted cheese, creating a flavorful and satisfying classic dish.

45 Mins

3 Servings

INGREDIENTS

4 (about 450g) chicken breast fillets
4 (60g) mozzarella cheese slices
4 (about 100g) ham slices
60ml (1/4 cup) cake flour
3ml (1/2 tsp) **Spur Texas Seasoning**
3ml (1/2 tsp) **Spur Seasoning Salt**
1 extra large egg
125ml (1/2 cup) **Spur Salad Dressing**
125ml (1/2 cup) coarse breadcrumbs
200ml (1 sachet) **Spur Cheddammelt Sauce or Spur Cheese sauce.**

METHOD

- 1 Cut a pocket into each chicken fillet.
- 2 Wrap the cheese with ham, as this helps to stop the cheese from melting out, and place inside the pockets.
- 3 Close and secure the pocket with two toothpicks.
- 4 Roll in flour mixed with Spur Texas Seasoning and Spur Seasoning Salt.
- 5 Whisk the egg and Spur Salad Dressing together. Dip chicken into egg mixture, then into the breadcrumbs.
- 6 Transfer to an oven tray and drizzle or spray with oil.
- 7 Bake in a preheated oven at 180°C for about 30 minutes, or until golden brown and cooked through.
- 8 Remove toothpicks and cut into slices.
- 9 Serve with warm Spur Cheddammelt Sauce.

VARIATIONS

- 1 You can use any cheese and seal with extra toothpicks.
- 2 If you do not like cheese melting out, use a hard cheese like Emmental.
- 3 Pan-frying the chicken is an alternative to oven-baking it.
- 4 Instead of making a pocket for filling with ham and cheese, flatten the chicken, layer ham and cheese and roll into a log.
- 5 Garnish with fresh herbs or chopped red peppers, if preferred.

