

Chicken Cordon Bleu

Ingredients

1 chicken breast
1-2 slices ham
1-2 slices cheese
1-2 slices of white bread (breadcrumbs)
1-2 Maris Piper potatoes
1 egg
2 tablespoons (tbsp) plain flour
1 tablespoon (tbsp) oil*
Salt & pepper*



Equipment

Small bowl, tray, chopping board, cooks knife, large bowl, peeler, whisk or fork, baking tray, frying pan, fish slice

Recipe

1. Preheat the oven to 200°C/Gas mark 6.
2. Prepare the ingredients:
 - Tip flour onto a large bowl. Season with salt and pepper.
 - Crack egg into a small bowl and whisk.
 - Use food processor to make bread crumbs then pour onto a tray.
 - Slice the cheese and ham.
 - Peel the potato and slice into chips, fries or wedges.
3. Make a slit and put the sliced cheese and ham into the chicken breast.
4. Coat the chicken breast in FLOUR then EGG then BREADCRUMBS.
5. Par-boil the sliced chips, fries or wedges, then place on the baking tray and drizzle with oil. Cook in oven for 30-50minutes.
6. Add some butter and oil to a frying pan and on a medium temperature fry the breaded chicken breast on each side to brown the breadcrumbs. Make sure nuggets are cooked the whole way through.
7. Transfer the golden chicken breast to the baking tray and cook for 20-25minutes until the chicken is fully cooked.