



# 5-INGREDIENT CORDON BLEU CHICKEN BAKE

Serves 4

## INGREDIENTS

4 chicken breasts  
8 slices sandwich ham  
1½ cups Nola Original Mayonnaise  
250g white cheddar cheese  
⅓ cup breadcrumbs  
Salt and pepper, to season

## Serving suggestion:

Creamy mashed potato  
Peas

## METHOD

1. Preheat the oven to 180°C and grease a 20cm x 20cm square baking dish.
2. Butterfly the chicken breasts by slicing in half lengthways.
3. Place the butterflied breasts in a resealable plastic bag and use a rolling pin to beat the breasts out until they are around 1cm thick. Season the chicken breasts with salt and pepper.
4. Slice half the block of cheese. Lay 2 slices ham over each breast, followed by 2 slices cheese. Roll up length-ways and place the roll-ups in an oven dish to fit snugly.
5. Spread over Nola Original Mayonnaise. Grate the remaining cheese and sprinkle over the chicken followed by the breadcrumbs.
6. Bake for 35 minutes, or until the chicken has cooked through. Turn up the oven to grill setting and bake for a further 5 minutes until the breadcrumbs are golden brown.
7. Serve a portion alongside mashed potato and peas and ENJOY!