

Chicken Cordon Bleu Roulade

©2011, Scott Duncan

1 t fresh thyme	3 T olive oil
1 T chopped, fresh parsley	8 toothpicks
2 scallions, chopped	1 T Dijon mustard
2 boneless, skinless chicken breast halves	½ C chicken stock
2-4 thin slices of deli ham (or prosciutto)	1 t champagne vinegar
½ C shredded gruyere cheese (or your favorite melting cheese)	1 t butter
	Salt & pepper to taste

Directions

Preheat oven to 400°. Combine thyme, parsley, and scallions in a small bowl and set aside.

Place each boneless chicken breast between pieces of parchment paper and pound to approximately 1/8" thickness. Salt & pepper both sides of chicken breasts.

Spread approximately 1/3 of the herb mixture over each pounded breast, reserving the last 1/3 for the finishing sauce. Lay out 1-2 ham slices on top of herb mixture, then spread half of shredded cheese over each breast half.

Roll each chicken breast from the small end into a log. Secure with 4 toothpicks for each breast. Set aside.

Preheat an oven-safe sauté pan over medium-high heat. Add olive oil and sear chicken breast on all 4 sides until brown. Place sauté pan in preheated oven and roast for 15-20 minutes, until chicken registers 150° in an instant read thermometer. Remove chicken from pan and cover with foil.

Place sauté pan over medium low heat. Add chicken stock and Dijon mustard. Whisk together, scraping the brown bits from the bottom of the sauté pan. Reduce by half. Add remaining herbs. Salt & pepper to taste. Whisk in champagne vinegar. Remove from heat and whisk in butter.

Remove toothpicks from chicken rolls and slice. To serve, top chicken slices with sauce.

Serves 4.

