Slow-Cooker Chicken Cordon Bleu
Crock Pot Cooking – September 2013

Ingredients:
- 4 skinless chicken breasts
- 7 oz. low-sodium cream of chicken soup
- 2/3 Cup skim milk
- 1 ½ oz. sliced ham
- 2 ½ oz. Swiss cheese
- 5 oz. herb dried bread mix
- 2 Tbsp. and 2 tsp. butter, melted

Directions:
1. In a small bowl, mix together low-sodium cream of chicken soup and milk. Pour enough mixture into the crockpot to just cover the bottom.
2. Layer the chicken breasts on top of the soup and milk mixture.
3. Cover each chicken breast with a slice of ham and a slice of cheese.
4. Pour remaining soup and milk mixture on the ham and cheese, then sprinkle bread crumbs on top.
5. Drizzle butter over bread crumbs.
6. Cook in crock pot on low for 4 – 6 hours or on high for 2 – 3 hours.
7. After cooking, ensure the internal temperature of the chicken is at 165° for 15 seconds.