

EASY CHICKEN CORDON BLEU

In the past, a lot of people have given me a hard time about working too hard when I'm cooking or not using pre-made ingredients (you are probably one of them). I got this recipe from Deeann's Mom, Denise. Denise has been a cook for over 25 years, and she is a big believer in "simple and easy". This recipe is both, and tastes great to boot!

INGREDIENTS:

2 Cups Stove Top Stuffing Mix for Chicken
6 Chicken Breast Halves, boneless and skinless
6 thin slices Smoked Ham
6 slices Swiss Cheese
1 Can (10 $\frac{3}{4}$ oz.) Cream of Chicken Soup
1 Tablespoon Grey Poupon Dijon Mustard

DIRECTIONS:

Preheat oven to 400 degrees F. Prepare stuffing mix as directed on the package and set aside. Place the chicken in a 9 X 13 baking dish and cover with the ham. Mix the soup and mustard together and spoon over the top of the ham. Top with the prepared stuffing.

Bake for 25 minutes or until chicken is cooked through. Place the Swiss cheese on top of the stuffing and bake for an additional 5 minutes or until the cheese is melted.