



Recipe for: *Chicken Cordon Bleu Bake*

From the kitchen of: *Tilt'n Diner*

Makes one serving

Ingredients:

1 1/2 cups Flour

1 Teaspoon Salt

1 Teaspoon Black Pepper

1 Teaspoon Granulated Garlic

6 ounces Chicken Tenders

1/4 cup Buttermilk

1/4 lb Butter

1 quart Milk

1/4 lb Cheddar Cheese

2 pinches White Pepper

4 pinches Salt

2 tablespoons Panko Crumbs

2 tablespoons dry Parmesan Cheese

2 ounces Deli Ham - julienne

2 slices Swiss Cheese

Directions:

Prepare cheddar cheese sauce ahead of time using:

1/4 lb Butter

1/2 cup Flour

1 Quart Milk

1/4 lb Cheddar Cheese

1/4 cup Cheddar Powder

2 pinches of White Pepper (Black Pepper works too)

4 pinches of Salt

Melt butter in pan over low heat. Blend in flour, salt, pepper and milk all at once, cooking quickly and stirring constantly until mixture bubbles and thickens. Remove sauce immediately upon bubbling, add cheddar cheese and powder. Whisk and chill. Set aside.

To prepare chicken: Marinate 6 oz chicken tenders in 1/4 cup buttermilk. Roll marinated chicken in a mixture of one cup flour and 1 Teaspoon each salt, black pepper and granulated garlic. Deep fry the chicken tenders until golden brown. Place tenders in baking dish and top with julienne ham. Top with two ounces cheese sauce. Top with Swiss cheese and sprinkle mixture of Parmesan cheese and Panko crumbs on top.

Bake at 375 degrees for five minutes.

Serve with mashed potatoes and your choice of vegetable.



Tilt'n
DINER