



Chicken Cordon Bleu Bites

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

12

Description

I created this recipe for chicken Cordon Bleu bites to duplicate some appetizers I had last summer at Stew Leonards famous dairy retail store in Connecticut They are great as appetizers or as fun food for kids I love to make them with bread crumbs seasoned with Parmesan cheese Enjoy

Ingredients

- - 9 ounces ground chicken - $\frac{1}{4}$ cup cooked
- diced ham - 1 egg - $\frac{1}{2}$ cup bread crumbs - salt and freshly ground black pepper to taste - 8 ounces Swiss cheese
- cut into $\frac{1}{2}$ inch cubes - canola oil for pan-frying

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Combine chicken
2. ham
3. and egg in a large bowl until well-blended. Gradually add bread crumbs until mixture loses its stickiness and can be easily formed into balls. Season with salt and pepper to taste. Form chicken mixture around cheese cubes
4. forming 2-inch balls. Place on a plate. Heat 1 1/2 inches of oil in a deep skillet to 350 degrees F (175 degrees C). Fry balls in hot oil until golden brown
5. about 4 minutes. Drain on paper towels and place in a baking dish. Bake in the preheated oven until cooked through and cheese is soft
6. about 20 minutes. Cool briefly before serving.