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Baked Ham and Cheese Chicken

Thin-sliced ham straight from the deli counter makes this recipe easy to put together, and MyThreeSons Gourmet Pimento Cheese makes it good.

Prep time: 10 minutes

Cook time: 15 minutes

Makes 4 servings

1 cup flour
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon garlic powder
2 eggs, beaten
Hot sauce to taste
1 cup breadcrumbs
1/2 teaspoon oregano
1/2 teaspoon onion powder
1 cup grated Parmesan cheese
4 boneless chicken breasts
Olive oil
4 slices deli ham
4 teaspoons chopped fresh parsley leaves
1 (10-ounce) container MyThreeSons Gourmet Pimento Cheese Spicy White Cheddar

Preheat the oven to 350 degrees.

In a bowl, whisk together the flour, 1/2 teaspoon salt, black pepper and 1/2 teaspoon garlic powder. In another bowl, combine eggs and hot sauce. In a third bowl, whisk together the breadcrumbs, oregano, remaining 1/2 teaspoon salt, onion powder, remaining 1/2 teaspoon garlic powder and Parmesan cheese.

Line the bowls up like this: flour mixture, egg mixture and breadcrumb mixture. Heat the olive oil in a large skillet on medium-high heat. Dredge the chicken breasts in the flour mixture, then dip in the egg mixture, then dredge in the breadcrumb mixture. Place in the skillet and brown, about 3 minutes on each side.

Place the browned chicken on a sheet pan. Top each piece of chicken with 1 slice of ham, 1/4 of the MyThreeSons Spicy White Cheddar and 1 teaspoon chopped parsley. Bake for about 8 minutes, or until the cheese browns slightly and bubbles.