

## Chicken Cordon Bleu

### Ingredients:

4 Chick-fil-A® breaded filets

4 slices of ham

4 slices of swiss cheese

Cooking spray

1 head of broccoli (or any favorite vegetable)

Olive oil (drizzle)

Salt & pepper to taste

8 oz condensed Cream of Chicken soup

$\frac{1}{3}$  cup of water

1 tbsp dijon mustard



### Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Preheat oven to 325 degrees.
2. Spray the sheet pan with cooking spray. Place 4 Chick-fil-A® filets on cookie sheet and top with one slice of ham and one slice of swiss cheese.
3. Place broccoli (or any vegetable) in bowl and drizzle with olive oil, salt and pepper to taste and transfer to baking sheet.
4. Place the sheet pan in the oven at 325 degrees for 20 minutes.
5. Mix can of cream of chicken soup,  $\frac{1}{3}$  cup of water and 1 tbsp of Dijon mustard in a small saucepan. Heat over low heat until warm.
6. After 20 minutes remove chicken from oven. Plate the broccoli and chicken.
7. Top chicken with the sauce and serve.