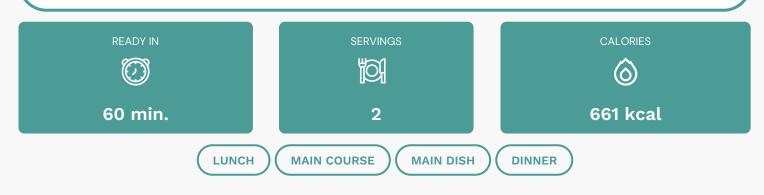


## Herb and Cheddar Cordon Bleu



## **Ingredients**

0.5 cup breadcrumbs
2 slices cheddar cheese
2 chicken breast
2 slices deli honey ham
2 tablespoons marjoram dried
2 tablespoons parsley dried
1 tablespoon rosemary dried
1 eggs
0.5 cup flour

	2 servings salt and pepper
Equipment	
	oven
	baking pan
	toothpicks
	aluminum foil
	wax paper
	skewers
	rolling pin
	meat tenderizer
Directions	
	Pre-heat the oven to 350 degrees F (about 176 degrees C).
	Put the chicken breasts between two slices of wax paper and flatten with a rolling pin or meat mallet until they are about a quarter of an inch thick.
	Place a slice of ham and a slice of cheddar on each chicken breast.
	Roll the chicken breast as tightly as possible. If necessary, secure the rolls with toothpicks or small skewers. Beat an egg in a shallow baking dish. Arrange two other "stations" using foil or other dishes, one for the flour and another for the dried herbs and breadcrumbs. Cover the rolled chicken breasts in flour, then dip them into the egg mixture. Finally, press them into the mixture of dried herbs and breadcrumbs until they are covered on all sides.
	Place the chicken in an oiled (or buttered) baking dish and bake for about 30 minutes.
Nutrition Facts	
	PROTEIN <b>42.39%</b> FAT <b>28.66%</b> CARBS <b>28.95%</b>
	2010070
Properties	
Glyc	emic Index:86, Glycemic Load:17.51, Inflammation Score:-9, Nutrition Score:37,292173913043%

## **Flavonoids**

Apigenin: 90.14mg, Apigenin: 90.14mg, Apigenin: 90.14mg, Apigenin: 90.14mg Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg, Luteolin: 0.4mg, Isorhamnetin: 6.62mg, Isorhamnetin: 6.62mg, Isorhamnetin: 6.62mg, Isorhamnetin: 6.62mg

## **Nutrients** (% of daily need)

Calories: 661.47kcal (33.07%), Fat: 20.56g (31.63%), Saturated Fat: 7.39g (46.21%), Carbohydrates: 46.72g (15.57%), Net Carbohydrates: 42.89g (15.6%), Sugar: 2.12g (2.36%), Cholesterol: 260.84mg (86.95%), Sodium: 1140.08mg (49.57%), Protein: 68.42g (136.84%), Selenium: 108.06µg (154.37%), Vitamin B3: 28.77mg (143.87%), Vitamin B6: 1.95mg (97.69%), Phosphorus: 749.78mg (74.98%), Vitamin B1: 0.85mg (56.53%), Vitamin B2: 0.78mg (46.17%), Manganese: 0.83mg (41.55%), Vitamin B5: 4.06mg (40.63%), Vitamin K: 42.43µg (40.41%), Iron: 6.64mg (36.86%), Potassium: 1139.78mg (32.57%), Folate: 122.02µg (30.5%), Calcium: 275.39mg (27.54%), Magnesium: 106.92mg (26.73%), Zinc: 3.69mg (24.61%), Vitamin B12: 1.1µg (18.36%), Fiber: 3.82g (15.3%), Copper: 0.26mg (13.17%), Vitamin A: 588.36IU (11.77%), Vitamin C: 6.85mg (8.31%), Vitamin E: 1.14mg (7.61%), Vitamin D: 0.96µg (6.43%)