

DORITOS® Chicken Cordon Bleu

Ingredients

- 8 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips
- 4 chicken cutlets
- 1/4 tsp salt
- 1/4 tsp black pepper
- 4 slices deli ham
- 4 slices Swiss cheese
- 1/4 cup all-purpose flour
- 2 eggs, beaten
- Cooking spray

How to make it

1. In food processor, pulse 6 cups DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips to make finely crushed crumbs; set aside.
2. Place 1 chicken cutlet between 2 pieces of plastic wrap and pound evenly to 1/4-inch thickness. Remove top piece of plastic wrap and season with salt and pepper. Top chicken with ham slice and cheese slice. Tuck the short ends of the chicken in slightly. Roll up the chicken, lengthwise, to enclose the filling and form a tight cylinder. Wrap chicken tightly in the bottom piece of plastic wrap. Transfer to a plate and repeat with remaining chicken cutlets, ham slices and cheese slices. Refrigerate for 15 to 20 minutes or until chilled (this will help firm up the chicken and seal in the filling).
3. Meanwhile, preheat oven to 400°F. In medium bowl, add flour. In another medium bowl, add eggs.
4. Unwrap a stuffed chicken cutlet. Dredge in flour, dip in beaten egg and coat in crushed crumbs, pressing to adhere. Repeat with remaining stuffed chicken cutlets, flour, egg and crushed crumbs.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	20 min	40 min	4

Made with



DORITOS® FLAMIN' HOT® Nacho Flavored Tortilla Chips

5. Place on parchment paper-lined baking sheet, spacing at 4 inches apart. Spray lightly with cooking spray.
6. Bake for 15 to 20 minutes or until golden brown, chicken is cooked through and an instant-read thermometer inserted into the thickest part of the chicken registers 165°F.
7. Serve with remaining tortilla chips on the side.