

# DINNERLY



## Chicken Cordon Bleu with Prosciutto

Creamy Mashed Potatoes & Broccoli



1h



2 Servings

Level up your dinner menu with this PremiYUM recipe! Just the words "chicken cordon bleu" evokes white tablecloths, fine china, maybe a lit candle or two. Aka, fancy-schmancy. But you don't have to be a professional chef to make a meal that feels so deluxe. Just roll thinly pounded chicken breast with layers of prosciutto, Dijon, cream cheese, and fontina before breading and baking to golden-brown. We've got you covered!



## WHAT WE SEND

- 2 oz panko <sup>1</sup>
- 10 oz pkg boneless, skinless chicken breast
- 2 oz prosciutto
- 4 (1 oz) cream cheese <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- 2 Yukon gold potatoes
- ½ lb broccoli
- 1 pkt Dijon mustard <sup>17</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- 2–4 Tbsp butter <sup>7</sup>
- 2 large eggs <sup>3</sup>
- ½ cup all-purpose flour <sup>1</sup>

## TOOLS

- rimmed baking sheet
- meat mallet or rolling pin
- medium saucepan
- potato masher or fork

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 1190kcal, Fat 67g, Carbs 91g, Protein 69g



### 1. Prep panko, pound chicken

Preheat oven to 450°F with a rack in the center. On a rimmed baking sheet, toss **panko** with **2 tablespoons oil**. Bake, stirring occasionally, until light golden brown, 3–5 minutes. Transfer to a shallow dish; reserve baking sheet.

Pat **chicken** dry. Place one breast at a time in a large resealable plastic bag; pound until ¼-inch thick with a meat mallet or rolling pin.



### 4. Finish mash, prep chicken

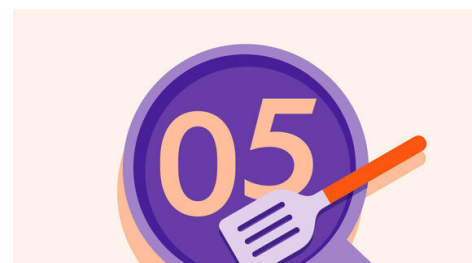
Stir **¼ cup cooking water** into **potatoes** (add more for desired consistency); season to taste with **salt** and **pepper**. Keep covered until ready to serve.

Beat **2 large eggs** in a shallow dish. In a second shallow dish, place **½ cup flour**. Unwrap **chicken**. Lightly coat in flour, then dip into egg, letting excess drip back into bowl. Add to **panko**, pressing to adhere.



### 2. Stuff & roll chicken

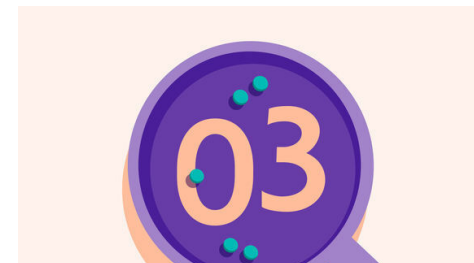
Lightly season **chicken** with **salt** and **pepper**. On each breast, brush **half of the Dijon**. Lay **2 slices of prosciutto** over top, then spread with **1 tablespoon cream cheese**. Sprinkle with **half of the fontina**. Starting from short end, tightly roll chicken, tucking in ends to seal filling; tightly wrap each breast in plastic wrap. Chill in freezer for 20 minutes.



### 5. Bake & serve

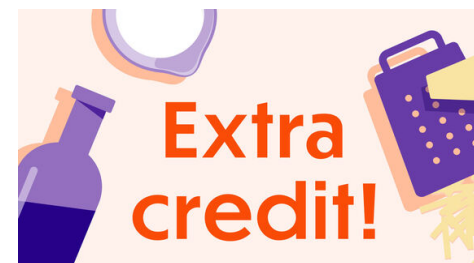
On reserved baking sheet, toss **broccoli** with **1 tablespoon oil**; season to taste with **salt** and **pepper**. Place **chicken** in center. Bake until broccoli is deeply browned and tender and chicken is golden-brown and register 160°F, 25–30 minutes. Rest chicken for 5 minutes. Cut into slices, if desired.

Serve **chicken cordon bleu** with **broccoli** and **mashed potatoes**. Enjoy!



### 3. Mash potatoes

Meanwhile, peel **potatoes**; cut into 1-inch pieces. Place in a medium saucepan with enough **salted water** to cover by 1 inch. Bring to a boil over high heat. Cook over medium-low heat until easily pierced with a fork, 10–15 minutes. Reserve **½ cup cooking water**. Drain potatoes; return to saucepan off heat. Mash with **remaining cream cheese** and **2–4 tablespoons butter**.



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!