

Classic Chicken Cordon Bleu Recipe with Creamy White Wine Sauce

3 tablespoons all-purpose flour



TIME

5 to 8 min

TEMP

165°F

PRINT

Recipe Card

SAVE

PDF

INGREDIENTS

- 3 tablespoons all-purpose flour
- 1 teaspoon paprika
- 6 skinless, boneless chicken breast halves
- 6 slices Swiss cheese
- 6 slices ham
- 6 tablespoons butter
- 1/2 cup dry white wine
- 1 teaspoon chicken bouillon granules
- 1 cup heavy whipping cream
- 1 tablespoon cornstarch

DIRECTIONS

1. Prepare the flour coating: In a shallow bowl, mix together the flour and paprika.
2. Stuff and roll the chicken: Pound the chicken breasts to about 1/4-inch thickness. Place one slice of Swiss cheese and one slice of ham on each breast, leaving about 1/2 inch uncovered around the edges.
3. Roll the chicken up over the filling and secure each piece with toothpicks. Dip each rolled chicken breast into the flour mixture, coating all sides.
4. Brown the chicken: Melt the butter in a large skillet over medium-high heat. Add the chicken and cook, turning occasionally, until browned on all sides, about 5 to 8 minutes.
5. Simmer until cooked through: Add the white wine and chicken bouillon granules to the skillet. Reduce the heat to low, cover, and simmer for about 30 minutes, or until the chicken is fully cooked and no longer pink in the center. The internal temperature should reach 165°F (74°C).
6. Make the sauce: Transfer the cooked chicken to a warm platter and remove the toothpicks.
7. In a small bowl, whisk together the heavy cream and cornstarch. Slowly pour the mixture into the skillet, whisking constantly to blend it with the remaining wine sauce. Cook for 3 to 5 minutes, stirring often, until the sauce thickens.
8. Serve: Pour the sauce over the chicken and serve immediately.

SWAPS & NOTES

Swiss cheese is traditional here because it has that mild, nutty flavor that pairs so well with ham, but you could also use provolone or mozzarella if needed.

Ham slices should be thin enough to roll easily inside the chicken without making it bulky.

If you do not cook with wine, you can substitute chicken broth in the sauce, though the white wine does add nice depth.

Just make sure to use a dry white wine, not anything sweet.

TIPS FOR SUCCESS

Pound the chicken as evenly as possible so each piece rolls neatly and cooks at the same rate.

If some pieces are much thicker than others, the thinner ones may dry out before the thicker ones are done.

One slice each of cheese and ham is enough to create the classic filling without making the rolls difficult to secure.

Use toothpicks firmly, but remember to remove all of them before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-chicken-cordon-bleu-recipe-with-creamy-white-wine-sauce/>