

The Ultimate Comfort Dish: Crispy Golden Chicken Stuffed with Ham and Cheese

Let me show you exactly why this recipe works and how you can easily make it at home.



CRISPY GOLDEN CHICKEN HAM & CHEESE BREAKFAST MUFFINS

You Will Need

6 large eggs
1/2 cup milk (whole milk works best)
1/2 teaspoon salt

OVEN
400°F

TIME
20 min

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INGREDIENTS

4 boneless, skinless chicken breasts
4 slices deli ham (thin but sturdy)
4 slices Swiss cheese (or provolone, mozzarella, or cheddar)
1 cup all-purpose flour
2 large eggs, beaten
1 1/2 cups panko breadcrumbs
1/2 teaspoon garlic powder
1/2 teaspoon paprika
Salt and black pepper to taste
3 tablespoons olive oil or melted butter for drizzling
Fresh parsley, chopped (optional for garnish)

DIRECTIONS

1. Prepare the Chicken: I start by placing each chicken breast between two sheets of plastic wrap and pounding them to about 1/2-inch thickness. This helps them cook evenly and makes them easier to roll.
2. Add the Filling: I lay a slice of ham and a slice of cheese on top of each pounded chicken breast. If I'm feeling indulgent, I sometimes add a sprinkle of grated Parmesan too.
3. Roll and Secure: I roll each chicken breast tightly, starting from the narrow end, and secure with toothpicks. I make sure the filling is snug inside so it doesn't leak out while cooking.
4. Bread the Chicken: I set up a breading station with three shallow dishes: one with flour (seasoned with salt and pepper), one with beaten eggs, and one with panko breadcrumbs mixed with garlic powder and paprika. I coat each chicken roll first in flour, then egg, and finally the breadcrumbs, pressing gently to help the coating stick.
5. Drizzle and Bake: I place the breaded chicken rolls on a parchment-lined baking sheet and drizzle them with olive oil or melted butter for that golden, crispy finish. I bake at 400°F for 25 minutes, or until the chicken is cooked through and the coating is beautifully golden.
6. Rest and Serve: I let the chicken rest for 5 minutes before slicing so the cheese stays inside. Then I garnish with chopped parsley and serve with my favorite sides.

