



# Chicken Cordon Bleu Roll-Ups

**Serves:** 8

**Source:** Bob and Robin Young, Boise, ID

## **Ingredients:**

2 tubes Crescent Rolls

2 T Extra-Virgin Olive Oil

1½ lbs Boneless Chicken Breast or Thighs

6 T Dijon Mustard

2 t Honey

1 lbs thinly sliced Boars Head Black Forest Ham

½ lbs thinly sliced Gruyere

## **Directions:**

Preheat oven to 350° F. On a floured work surface, roll out each crescent roll into two large rectangles, pinching together the seams.

In a large skillet over medium-high heat, heat oil. Cook chicken until cooked through and golden, 4 to 6 minutes per side. Transfer to a cutting board and thinly slice.

In a small bowl, stir together Dijon and honey. Spread honey mustard all over Crescent rectangle and layer with ham, chicken, and gruyere.

Starting from the bottom, gently, but tightly, roll up the rectangle like a cinnamon roll, then slice into four rolls. Transfer to a glass baking dish and bake until puffed and golden, 15 to 20 minutes.