

# Cordon Bleu



## INGREDIENTS

*Yields 4 Servings*

- 4 1" thick pork loin chops (approx. 150g each)
- Salt & pepper
- 2 tsp dijon mustard
- 4 slices ham
- 180g Swiss Lady Alpine Cheese sliced into ¼" strips
- 2 tbsp all purpose flour
- 4 tbsp breadcrumbs
- 1 egg
- 3 tbsp unsalted butter
- 1 lemon, cut into wedges (for serving)

## DIRECTIONS

Cut a pocket into each pork chop (leaving fat side intact). Pound flat to ¾" thick.

Season with salt & pepper inside and out, then spread dijon mustard in pocket.

Stuff chops with Swiss Lady Alpine Cheese and ham.

Dry cordon bleu well and secure opening with a few toothpicks.

Add flour to a plate and season with salt & pepper.

Beat egg in a deep plate or bowl.

Add breadcrumbs to a third plate.

Dredge the cordon bleus in the flour and pat off excess, then dip into egg, then into breadcrumbs making sure to coat well.

Add butter to a pan over medium/high heat. Sauté the cordon bleus for 8-10 minutes per side until golden brown and pork is cooked through.

Serve with lemon wedges.

**En Guata!**