**Easy Baked Chicken Cordon Bleu**

**Ingredients**

* 1 stick of **Salted Challenge Butter**, melted
* 1 cup of panko bread crumbs
* 1 cup of grated parmesan cheese
* 1 teaspoon of dried parsley
* 8 thin sliced chicken breasts
* Salt and pepper
* 8 slices of good quality deli ham
* 8 ounces of **Challenge Cream Cheese**, softened
* 1 1/2 cups of shredded Swiss or Gruyere Cheese, about 6 ounces

**Directions**

1. Preheat oven to 400 degrees.
2. Combine melted Challenge Butter with panko, parmesan cheese and parsley. Divide crumb mixture among 8 cupcake wells. Press crumb mixture halfway up the sides.
3. Season chicken with salt and pepper on each side. Place one chicken breast on top of each cupcake well followed by a slice of ham. Press in chicken and ham to conform to the shape of the cupcake well.
4. In a small bowl, combine cream cheese and grated Swiss. Divide cheese mixture among wells.
5. Fold the sides of the chicken over to cover cheese mixture. Use toothpicks to secure if needed.
6. Place in oven and bake for 20-25 minutes, or until chicken is cooked through. Let cool for about 10 minutes. Flip cupcake pan over to release chicken. Place each perfectly filled chicken breast on a serving plate and serve!

Serves 8