

Cobby Cordon Bleu

Ingredients:

- One 5-oz. raw boneless skinless chicken cutlet, pounded to 1/2-inch thickness
- 1 wedge The Laughing Cow Light Blue Cheese
- 1 tbsp. precooked real crumbled bacon (like the kind by Oscar Mayer)
- *Seasonings: salt, black pepper*

Directions:

- Preheat oven to 350 degrees. Spray a baking pan with nonstick spray.
- Season chicken with 1/8 teaspoon each salt and black pepper. Lay chicken flat, spread with cheese, and sprinkle with bacon.
- Tightly roll up chicken and secure with toothpicks. Place in the baking pan, seam side down.
- Cover pan with foil and bake for 20 minutes.
- Remove foil and bake until chicken is cooked through, about 15 minutes. Enjoy!

Recipe makes 1 serving

Nutrition Facts PER Serving:

217 calories, 4.5g fat, 835mg sodium, 2g carbs, 0g fiber, 1g sugars, 37g protein

