



Easy Cordon Bleu Thighs

Recipe By KAITLYN BAKER

SERVES: 5-6

INGREDIENTS:

- 6 boneless, skinless chicken thighs
- 1 (7 oz.) pack deli Swiss cheese
- 1 (8 oz.) pack smoked deli ham
- 1 lb. baby potatoes
- 1 tbsp. salt
- ½ tbsp. pepper
- 1 tbsp. Italian seasoning
- 1 tsp. garlic powder
- 1 tsp. parsley
- 1 tbsp. parmesan cheese, *grated*
- rosemary (*optional*)

DIRECTIONS:

- 1. Preheat the oven to 400°F. Place chicken thighs on a plate and pat dry with a clean paper towel. Combine all seasonings in a small bowl. Sprinkle half the seasonings on the chicken thighs.
- 2. Place a large cast iron skillet on the stovetop and bring to medium-high heat. Add avocado oil to the pan.
- 3. Once the pan is hot, place the chicken thighs in to sear on both sides.
- 4. While the chicken thighs are searing, rinse and cut baby potatoes. Place the baby potatoes in a mixing bowl and coat them in the remaining seasonings and avocado oil. Make sure they are well coated. Place them on a baking dish with a few sprigs of rosemary (*optional*). Set aside.
- 5. Once chicken thighs are seared, remove them from the stovetop. Fold deli ham and wrap it around the chicken thigh.
- 6. Place potatoes and chicken thighs in the oven to cook for 20-25 minutes.
- 7. Once the chicken thighs have finished cooking, place sliced Swiss cheese on top of the ham. Put back in the oven for a few minutes to melt. Once the cheese has melted, remove it from the oven to rest.
- 8. Remove potatoes and garnish with parsley and grated parmesan cheese.

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