

## **Cordon Bleu Sammie**

Simple&Delicious Cooking Staff

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**Servings: 6**

**Preparation Time: 20 minutes**

**Bake Time: 15 minutes**

**1 tube (11 oz) refrigerated crusty French loaf bread dough**

**2 tablespoons butter, melted and divided**

**1/4 pound deli ham, thinly sliced**

**1/4 pound deli chicken, thinly sliced**

**2 cups (8 oz) Swiss cheese, shredded**

Preheat the oven to 350 degrees.

On a lightly floured surface, unroll the bread dough and pat into a 14x12-inch rectangle.

Spread the dough with one tablespoon of the softened butter.

Layer the ham, chicken and Swiss cheese lengthwise down the center of the dough.

Bring the edges of the dough to the center of the filling. Pinch the seams to seal.

Place seam-side down on a greased baking sheet. Brush the top with the remaining butter.

Bake for 15 to 20 minutes or until golden brown.

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Per Serving (excluding unknown items): 202 Calories; 14g Fat (64.6% calories from fat); 12g Protein; 6g Carbohydrate; 0g Dietary Fiber; 45mg Cholesterol; 202mg Sodium. Exchanges: 1/2 Grain(Starch); 1 1/2 Lean Meat; 2 Fat.