

# Slow-Cooker Unstuffed Chicken Cordon Bleu

7 comments

MAIN COURSES

CHICKEN

CHEESE

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 4

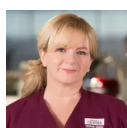
TIME 1 to 2 hours on low

SLOW COOKER SIZE 4 to 7 quarts



## WHY THIS RECIPE WORKS

Traditional recipes for chicken cordon bleu require carefully stuffing bone-in breasts, but we wanted an easier approach. To streamline the method and adapt it to the slow cooker, we wrapped boneless chicken breasts in thin slices of deli h... [Read More](#)



### TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

## GATHER YOUR INGREDIENTS

- ☐ ½ cup chicken broth
- ☐ 2 tablespoons Dijon mustard
- ☐ 1 tablespoon instant tapioca
- ☐ 1 teaspoon minced garlic
- ☐ 1 teaspoon minced fresh thyme or ¼ teaspoon dried
- ☐ Salt and pepper
- ☐ 4 (6- to 8-ounce) boneless, skinless chicken breasts, trimmed
- ☐ 8 thin slices deli ham (8 ounces)
- ☐ 4 thin slices deli Swiss cheese (4 ounces)
- ☐ ¼ cup heavy cream

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**View Nutritional Information** ⓘ

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## KEY EQUIPMENT

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Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

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You will need an oval slow cooker for this recipe. Check the chicken's temperature after 1 hour of cooking and continue to monitor until it registers 160 degrees.

1

## INSTRUCTIONS

1. Combine broth, mustard, tapioca, garlic, thyme, and 1/2 teaspoon pepper in slow cooker. Season chicken with salt and pepper. Working with 1 breast at a time, shingle 2 slices of ham on counter, overlapping edges slightly, and lay chicken in center of slices. Fold ham around chicken and arrange in even layer in slow cooker. Cover and cook until chicken registers 160 degrees, 1 to 2 hours on low.

2

Top each breast with 1 slice Swiss cheese. Cover and cook on high until cheese is melted, about 5 minutes.

3

Transfer chicken to serving dish. Whisk cream into cooking liquid until smooth, about 1 minute. Season with salt and pepper to taste. Spoon sauce over chicken and serve.

Making Chicken Cordon Bleu 

## RECOMMENDED READING



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## MY RATING

