

Chicken Cordon Bleu Stew with Crispy Prosciutto

INGREDIENTS

- 3 tablespoons butter
- 1 large onion, *chopped*
- 3 stalks of celery *chopped*
- 4 garlic cloves, *minced*
- 2 cups [Greenfield Smoked Uncured Ham](#)
- 1 teaspoon salt
- 1 teaspoon freshly cracked pepper
- 1/3 cup flour
- 4 cups chicken broth
- 2 cups half and half
- 3 boneless, skinless chicken breasts
- 2 russet potatoes peeled and chopped into 1/2" cubes
- 2 bay leaves
- 2 tablespoon Dijon mustard
- 2 teaspoons dried ground mustard
- 1 (8 oz.) block of cream cheese, *softened*
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1/2 teaspoon red pepper flakes
- 2 cups sharp white cheddar cheese, *shredded*
- 1/4 cup chopped parsley, *optional*
- Fried pancetta, *optional*

INSTRUCTIONS

- Melt butter in a large Dutch oven or soup pot. Increase heat to medium-high and add onions, celery, ham, salt & pepper and sauté for 8 minutes. Add garlic, thyme, oregano, and red pepper. Cook for 30 seconds. Sprinkle in flour and stir until well blended.
- Add potatoes, chicken broth, half and half, chicken breasts, and bay leaves to the pot.
- Increase heat to high, cover the pot, and bring it to a boil. Remove lid and reduce heat to a gentle simmer until potatoes are fork tender and chicken is cooked through, about 20 minutes, stirring occasionally.
- Remove from heat and stir in cream cheese, Dijon mustard, and cheese until melted.
- Taste and add salt and pepper to taste. For a thinner soup and more half and half until thinned until desired consistency.
- Garnish individual servings with fresh parsley, cheese, and pancetta (optional). For crispy pancetta, heat 1 tablespoon olive oil in a large skillet set over medium-high heat. Add the prosciutto and cook until crispy all over, about 5 minutes. Remove from the skillet.