This recipe is written for one chicken breast, adjust proportions depending on number of people you're serving.

Ingredients:

1 boneless, skinless chicken breast pounded very thin
butter
1 piece of thinly sliced ham
1 slice Swiss cheese
using cheese and ham

For SauceSauce:

2 tablespoons heavy cream, and more to the pan if needed (it will be)
1 tablespoon chopped fresh curly leaf parsley
1 green onion, top and bottom, sliced very fine
2 tablespoons chopped tomato
White wine to taste

What To Do:

Sauté chicken in melted butter until just white on each side, and set aside. Sprinkle with white pepper, and top with one slice very thin ham and a very thin slice of Swiss cheese. Roll up and secure with several toothpicks.

Put ingredients for sauce in large skillet, making sure the bottom of the skillet is covered with cream. Add about a quarter cup of wine for every 4 to 6 chicken breasts... don't overwine. Heat this mixture thoroughly, don't boil, just lightly simmer. Add your rolled up chicken breasts, and spoon mixture over them until cooked through. Remember, chicken needs to be white all the way through, but then don't despair when you see some pink, that's the ham.