



Chicken Cordon Bleu Casserole

Ingredients:

1 lb boneless, skinless chicken breast, cut into bite sized pieces OR 2 1/2 cups cooked and shredded chicken
1/4 lb thick sliced ham (from the deli)
4 tbsp flour
1/2 stick butter
1 large clove garlic, minced
2 tsp salt
1 tsp each; black pepper and thyme
1 tbsp dijon mustard
2 cups chicken stock
1 cup milk or cream
3 green onions, sliced (optional)
1/4 lb thinly sliced swiss cheese (from the deli)

1 cup panko bread crumbs
1 tbsp dried parsley
2 tsp salt

Directions:

Preheat oven to 425 degrees.

In a large pan over medium-high heat, melt butter until shimmering. Add chicken, garlic and green onions (if using) and season with salt, pepper and thyme. If using fresh chicken, cook for 3-5 minutes, stirring constantly until chicken is browned on each side and no longer pink in the middle. If using already cooked chicken, cook in butter for 2 minutes to heat through.

Add flour to chicken and stir to fully coat all of the chicken. Cook for 1 minute. Add chicken stock, milk and dijon mustard. Stir, scraping up all the browned bits on the bottom until the sauce thickens - about 3 minutes.

Stir in ham and veggies, if using. Transfer mixture to a casserole dish. Top with cheese. Stir together salt, parsley and bread crumbs. Evenly spread over swiss cheese.

Bake for 20-25 minutes, until cheese is bubbly and the top is golden brown. Serve immediately with egg noodles.

Alternatively; skip the flour, chicken stock and milk steps and just add a 15oz can of cream of chicken soup, or if you're using your own homemade cream of chicken soup, add 3 cups.