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Introduction

Chicken Cordon Bleu Casserole takes the classic flavors of the traditional dish and transforms them into a comforting and easy-to-make meal perfect for any occasion. This casserole features layers of tender chicken, savory ham, Swiss cheese, and a creamy sauce, topped with a crunchy breadcrumb topping.

Key Ingredients:

- 4 cups cooked chicken breast, chopped
- 8 oz. ham, diced
- 1 cup Swiss cheese, shredded
- 1 cup Panko bread crumbs
- 4 tablespoons unsalted butter, melted
- 1 teaspoon thyme leaves, fresh or dried
- 1 tablespoon Dijon mustard
- 1 1/4 cups milk
- 1 can (10.75 oz.) cream of chicken soup
- 1/4 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and cracked black pepper to taste

Instructions:

- Prep Time: 15 minutes
 - Cook Time: 25-30 minutes
 - Total Time: 40-45 minutes
 - Yield: 6 servings
1. **Preheat Oven:** Preheat your oven to 350°F (175°C) and lightly coat a 9×13-inch baking dish with cooking spray.
 2. **Prepare Chicken and Ham Mixture:** In a large bowl, combine the chopped chicken, diced ham, and half of the shredded Swiss cheese. Spread the mixture evenly in the prepared baking dish.
 3. **Prepare Creamy Sauce:** In another bowl, whisk together the cream of chicken soup, milk, Dijon mustard, garlic powder, thyme, salt, and pepper until smooth.

4. **Layer Casserole:** Pour the creamy soup mixture over the chicken and ham layers, ensuring that the mixture covers them completely.
5. **Add Cheese Layer:** Sprinkle the remaining shredded Swiss cheese over the soup mixture to create a cheesy layer.
6. **Prepare Bread Crumb Topping:** In a small bowl, mix the melted butter, Panko bread crumbs, and paprika. Sprinkle this breadcrumb mixture evenly over the top of the casserole.
7. **Bake:** Place the casserole in the preheated oven and bake uncovered for 25-30 minutes, or until the top is golden brown and the casserole is bubbling.
8. **Rest and Serve:** Allow the casserole to rest for a few minutes before serving to let it set. Serve warm and enjoy the comforting flavors!



Chicken Cordon Bleu Casserole

Variations & Tips:

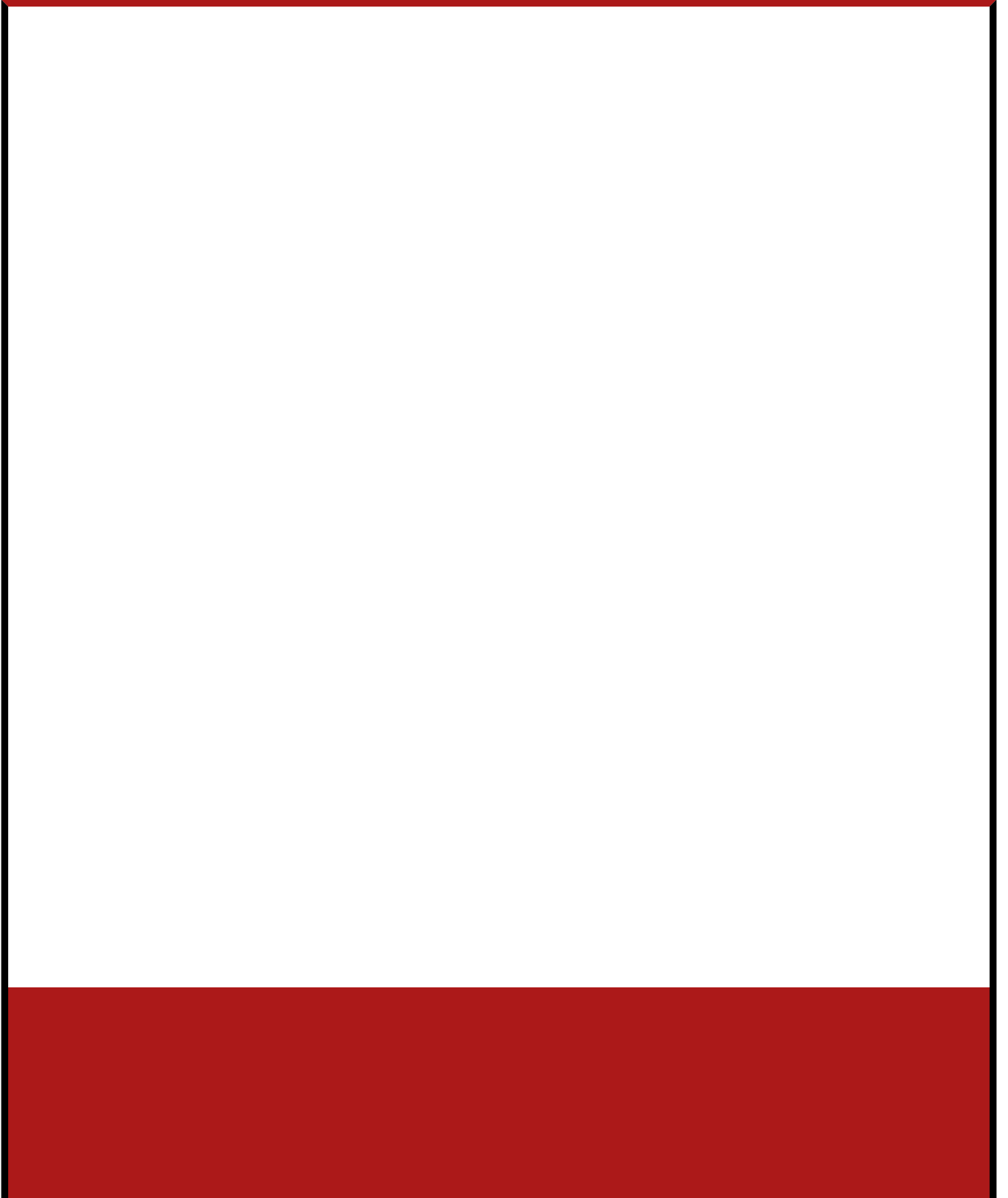
- *Lighter Version:* Use low-fat milk and reduced-fat cream of chicken soup for a lighter version of the casserole.
- *Add Vegetables:* Mix in cooked broccoli or peas with the chicken and ham to add some green and additional nutrients.
- *Crunchier Topping:* For a crunchier topping, broil the casserole for an additional 1-2 minutes after baking, but watch carefully to prevent burning.
- *Rotisserie Chicken:* Leftover rotisserie chicken is a great time-saver and adds depth of flavor to the casserole.
- *Cheese Substitutions:* Substitute Gruyère for a nuttier profile or mild cheddar for a more familiar taste if Swiss cheese isn't preferred.
- *Seasoning:* Taste and season the casserole as you go to cater to your personal preferences for salt and pepper.

Conclusion:

Chicken Cordon Bleu Casserole is a delicious and satisfying dish that brings together the classic flavors of Chicken Cordon Bleu in an easy-to-make casserole format. With its layers of tender chicken, savory ham, creamy sauce, and crunchy topping, it's sure to be a hit with family and friends alike!

You may like:

- [Outback Steakhouse Copycat Alice Springs Chicken Recipe](#)
- [Baked Sweet and Sour Chicken Recipe](#)
- [Rosemary & Garlic Focaccia Recipe](#)
- [Mushroom Pie Recipe](#)
- [Cowboy Meatloaf and Potato Casserole: A Hearty Western Feast](#)





Chicken Cordon Bleu Casserole Recipe

Author: Elowen Thorn

Total Time: 45 minutes

Yield: 6 servings

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Notes

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Seasoning: Taste and season the casserole as you go to cater to your personal preferences for salt and pepper.

Prep Time: 15 minutes

Cook Time: 30 minutes

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My grandmother taught me how to make fermented garlic, and I still do it! It has saved me several times!