



Cheesy Chicken Ham Bake

The First Bite That Hooked Me

The smell hit me first—garlic butter, smoky ham, and melted Swiss cheese. My neighbor brought this bake to a potluck years ago. One bite and I was sold. The creamy sauce hugged every bit of chicken, and the crunchy topping? Perfect. **Ever wondered how you could turn Cheesy Chicken Ham Bake into something unforgettable?** It's all in the sauce. Try it, and you'll see why it's my go-to comfort dish. What's the one meal that always feels like a hug to you? Share below!

My Messy First Attempt

I burned the garlic butter sauce my first time making this. The kitchen smelled like a campfire, not cozy dinner. But I tried again, slower this time. The second batch was golden and smooth. **Cooking teaches**

patience—and that mistakes taste better with cheese. Now I laugh at that smoky mishap. What's your funniest kitchen fail? Tell me in the comments!

Why This Dish Shines

- The Dijon mustard and lemon juice cut through the richness, balancing the cheese.
- Panko breadcrumbs add a crisp contrast to the creamy chicken and ham.

Which flavor combo surprises you most? Is it the smoky paprika or the tangy mustard? Vote with your fork—then tell me your pick!

A Dish With Roots

This bake mixes Swiss cheese traditions with American comfort food. It's like a fancier cousin of mac and cheese. *Did you know?* Ham-and-cheese casseroles became popular in the 1950s for using leftovers. Today, they're a weeknight hero. What's your favorite way to reinvent leftovers? Let's swap ideas!



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Ingredients:

Ingredient	Amount	Notes
Unsalted butter	4 tablespoons	
Garlic	2 cloves	Minced or grated
Flour	1/4 cup	
Whole milk	2 cups	
Dijon mustard	1 tablespoon	
Lemon juice	1 tablespoon	
Coarse kosher salt	1/2 teaspoon	
Ground black pepper	1/2 teaspoon	
Smoked paprika	1/4 teaspoon	
Shredded Swiss cheese	1 1/2 cups	
Parmesan cheese	1/4 cup	Freshly grated
Cooked chicken	5-6 cups	Diced or shredded
Ham steak	3 cups	Cubed
Butter (for topping)	2 tablespoons	Melted
Italian seasoning (for topping)	1/2 teaspoon	Homemade
Garlic powder (for topping)	1/2 teaspoon	
Panko breadcrumbs (for topping)	1 cup	
Fresh parsley	As needed	For garnish (optional)

How to Make This Cozy Cheesy Bake

Step 1

See also Creamy Garlic Parmesan Chicken Rice
Preheat your oven to 350°F. Grease a 9×13 dish lightly. Set it aside.
Melt butter in a saucepan. Add garlic and stir for 1 minute. **Step 2**

Whisk in flour to make a paste. Slowly pour in milk while stirring. Add mustard, lemon juice, and spices. Simmer gently. **Step 3** Stir in Swiss and Parmesan until melted. Remove from heat. Toss chicken and ham in the dish. Pour sauce over evenly. **Step 4** Mix melted butter, seasoning, and breadcrumbs for topping. Sprinkle over the casserole. Bake 20 minutes. Let rest 5 minutes. (Hard-learned tip: Use room-temperature milk to avoid lumps in your sauce.) **What's your go-to cheese for bakes? Share below!** **Cook Time:** 20 minutes **Total Time:** 35 minutes **Yield:** 6 servings **Category:** Dinner, Comfort Food

3 Twists to Try Tonight

Vegetarian Swap chicken and ham for mushrooms and spinach. Add extra cheese for richness. **Spicy** Toss in diced jalapeños or a dash of hot sauce. Use pepper jack cheese. **Seasonal** Fold in roasted butternut squash or Brussels sprouts. Top with crispy sage. **Which twist would you pick? Vote in the comments!**

Serving Ideas & Pairings

Serve with a crisp green salad or garlic bread. Garnish with extra parsley for color. Pair with chilled apple cider or a light lager. For non-alcoholic, try sparkling lemonade. **Which would you choose tonight? Tell us below!**



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Storing and Reheating Tips

Let's talk leftovers. This bake keeps well in the fridge for 3 days. Cover it tight with foil or plastic. Freeze portions in airtight containers for up to 2 months. Thaw overnight before reheating. *Fun fact*: The cheese sauce stays creamy if you reheat it low and slow.

See also [Stuffed Eggplant Mediterranean Delight](#)
Batch-cooking? Double the recipe and freeze half. Skip the topping if freezing—add it fresh when baking. Why this matters: Meal prep saves time and cuts stress on busy nights. Ever tried freezing casseroles? Share your tricks below!

Common Issues and Fixes

Sauce too thick? Whisk in a splash of milk while reheating. Topping not crispy? Broil for 1-2 minutes at the end. Meat drying out? Use leftover rotisserie chicken—it's juicier. Why this matters: Small tweaks make big flavor wins. Had a kitchen mishap? My first time, I burned the garlic. Oops! Now I stir constantly. What's your go-to fix for saucy fails?

Your Questions Answered

Q: Can I make this gluten-free? A: Swap flour for cornstarch or gluten-free blend. Same creamy result! **Q: How far ahead can I prep it?** A: Assemble 1 day early. Keep chilled. Add topping just before baking. **Q: Swiss cheese swaps?** A: Gruyère or sharp cheddar work. Pick your favorite melter. **Q: Can I halve the recipe?** A: Yes! Use an 8x8 dish. Bake 15-18 minutes. **Q: Fresh vs. bottled lemon juice?** A: Fresh brightens the sauce. But bottled works in a pinch.

Let's Dish Together

This bake is my cozy-weekend hero. Did it become yours too? **Tag Savory Discovery on Pinterest** with your creations. I'd love to see your twist! Happy cooking! —Elowen Thorn.

You need to try !



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