

Chicken Cordon Bleu Casserole



INGREDIENTS:

3 cups chicken cooked and shredded

8 oz ham chopped

4 oz cream cheese softened

3 oz butter melted

1 tbsp white wine optional

1/2 tbsp Dijon mustard

1 tsp lemon juice

1/4 tsp salt

1/4 tsp black pepper

3 oz Swiss cheese shredded

Fresh Parsley

INSTRUCTIONS:

Preheat the oven to 350°F.

Put the chicken in the bottom of a 9 x 13 baking dish.

Layer the pieces of ham on top.

In a large bowl with an electric mixer combine the cream cheese, butter, white wine, mustard, lemon juice, salt, and pepper.

Blend until a thick sauce forms.

Spread this sauce over the chicken and ham in the baking dish.

Sprinkle Swiss cheese on top of the sauce.

Bake for 25-30 minutes until hot and cheese is melted.

Broil for 1-2 minutes if desired for bubbly cheese.

Garnish with parsley if desired.

Recipe Notes

You can replace the white wine with chicken broth or water to make it alcohol free.

If you're not a fan of Swiss cheese, try substituting with gruyere.

Before broiling you can also top with crushed pork rinds for a little extra texture.