

Chicken Cordon Bleu Casserole by Lynn's Recipes



Lynn demonstrates how to make a great dinner casserole, Chicken Cordon Bleu Casserole. From Pinterest.

Ingredients:

For the casserole --

- 1 whole cooked chicken, deboned and diced or you can use a Rotisserie chicken
- $\frac{1}{2}$ pound thinly sliced deli style honey ham, chopped roughly
- $\frac{1}{4}$ pound thinly sliced Swiss cheese

For the sauce --

- 4 Tablespoons butter
- 4 Tablespoons flour
- 3-1/4 cups milk
- 2 Tablespoons fresh squeezed lemon juice
- 1 Tablespoon Dijon mustard
- 1-1/2 teaspoon salt
- $\frac{1}{2}$ teaspoon smoked paprika
- $\frac{1}{4}$ teaspoon white pepper

For the topping --

- 6 Tablespoons butter
- 1-1/2 cups Panko bread crumbs
- $\frac{3}{4}$ teaspoon seasoning salt

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- 1-1/2 teaspoon crushed dried parsley

Preheat oven to 350°. Spray a 9x13" baking dish with cooking spray.

Put cooked chicken on the bottom of the baking dish. Scatter the ham over the top of the chicken and lay the Swiss cheese on top of the ham.

Melt the butter in a large sauce pan over medium heat. When the butter is melted, quickly stir in the flour to form a smooth roux. Do not brown! Once the roux is smooth and bubbly, slowly pour in the cold milk while stirring to make a smooth sauce. Cook over medium heat, stirring constantly until the sauce thickens. Stir in the lemon juice, Dijon mustard, salt, smoked paprika and white pepper. Bring sauce back to a low boil and turn off the heat. Pour the sauce evenly over the casserole, making sure to get it around the edges of the pan.

Melt the butter and add the panko bread crumbs, seasoning salt and crushed dried parsley to mix thoroughly. Sprinkle over the top of the casserole.

Bake uncovered for 45 minutes until hot and bubbly and topping has turned a light golden brown. Remove from oven and allow to cool for 5-10 minutes before serving.

[Link to Aroma Induction Hot Plate](#)

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