



Chicken Cordon Bleu Casserole

Base:

- 1 large rotisserie chicken, meat removed and pulled (about 5-6 cups)
- ½ pound sliced deli-style black forest or smoked ham, chopped
- ½ pound sliced Swiss cheese

Sauce:

- 4 Tablespoons butter
- 4 Tablespoons flour
- 3 cups milk
- 2 Tablespoons lemon juice
- 1 Tablespoon Dijon mustard
- 1 ½ teaspoons salt
- ½ teaspoon smoked paprika
- ½ teaspoon pepper

Topping:

- 4 Tablespoons melted butter
- 1 ½ cups plain bread crumbs
- ½ cup parmesan cheese

Preheat oven to 350 degrees and spray a 9x13 casserole dish with nonstick spray. Layer the chicken in the bottom of the dish followed by the ham and finally the Swiss cheese.

In a medium saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1 minute. Slowly add the milk, whisking to keep the clumps from forming. Turn the heat to high and cook until the sauce thickens and boils completely, whisking often. Remove from the heat and add the remaining ingredients. Pour the finished sauce over the base layer already in the casserole dish.

In a small bowl, mix together the topping ingredients until the butter is evenly distributed over the crumbs. Sprinkle over the top of the dish and bake for 45 minutes. Allow to cool for 10 minutes before serving, so the sauce will thicken just a bit.

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Recipe courtesy of Lori Bayne, Customer Master Product Owner. Have a recipe you'd like to share? Send it to Ryan at rthompson@maccnet.com.