

Sarah's Easy Chicken Cordon Bleu Casserole

Serves: 6 to 8

Casserole Base:

- 1 rotisserie chicken, pulled into chunks (white and dark meat)
(or 5 to 6 cups of cooked chicken)
- 2 cups ham, finely ground (use a food processor)
- 6 to 8 slices Swiss cheese or 1 cup gruyere cheese, grated

For the Topping:

- ¼ cup unsalted butter, melted
- 1 ¼ cups Panko breadcrumbs
- ¼ cup Parmesan cheese, grated
- ½ teaspoon kosher salt
- ¼ ground black pepper

For the Creamy Dijon Mustard Sauce

- 4 tablespoons butter
- 2 cloves garlic, minced
- 1 tablespoon Dijon mustard or 1 teaspoon mustard powder
- 2 tablespoons lemon juice
- 1 ¼ teaspoons kosher salt
- ½ teaspoon ground black pepper
- ½ teaspoon smoked paprika
- 4 tablespoons flour
- 3 cups milk, whole or 2%

Directions:

1. Preheat oven to 350 degrees. Grease a 9x13 casserole dish with oil or cooking spray (may also use two 8x8 square pans). To ensure a smooth process, have all the ingredients prepped and measured before you begin.
2. Place the chunks of chicken in the baking dish in a single layer. Cover the chicken entirely with the ground ham, followed by a layer of Swiss cheese.
3. In a small bowl, combine the melted butter with the panko breadcrumbs, parmesan, salt and pepper. Use a fork to stir until well combined; set aside.
4. In a medium saucepan, melt the butter over medium-low heat. Add the garlic and cook for 2 minutes, stirring often. Add the Dijon mustard, lemon juice, paprika, salt and pepper. Stir until well combined. Add the flour and whisk constantly for 1 ½ minutes – the mixture will form into clumps as the flour cooks.
5. Add 1 cup of milk and whisk constantly until the mixture is smooth and free of lumps. Whisk in the remaining 2 cups of milk and bring the sauce to a boil over medium-high heat. Once boiling, reduce the heat to medium and cook, whisking often, until the sauce is thick enough to coat the back of a spoon, about 4 to 5 minutes.



6. Pour the sauce evenly over the Swiss cheese, covering the entire surface.

7. Sprinkle the breadcrumb mixture evenly over the sauce.

8. Bake until the topping is a toasty golden brown and the sauce begins to bubble, about 45 to 50 minutes. Remove from the oven and let the casserole cool for 10 minutes before serving.

The casserole can be assembled up through step 6 and refrigerated (covered with plastic wrap) for up to 2 days or frozen for up to 2 months (covered with foil over the plastic). If frozen, thaw in the refrigerator for 1 to 2 days. Add the breadcrumb topping just before baking.

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