

CHICKEN CORDON BLEU CASSEROLE

Adapted from Tasty Kitchen

INGREDIENTS

Preheat Oven to 350F Degrees

FOR THE CASSEROLE

- 2 chicken breasts shredded*
- 1/2-1 pound of ham slices
- 2- 6oz packages of Swiss cheese slices

FOR THE SAUCE

- 4 tbsp. butter
- 6 tbsp. of all purpose flour
- 3 1/4 c. milk (whole milk)
- 2 tbsp. lemon juice
- 1 tbsp. dijon mustard
- 1/2 tsp. paprika(optional)
- Salt and pepper to taste

FOR THE TOPPING

- 1 stick of butter, melted
- 2 c. of panko bread crumbs
- 2 tsp. dried cilantro
- salt and pepper to taste

*To shred chicken, place two chicken breasts and 4 tsbp. chicken broth in a slower cooker. Cook on low for 8 hours. Once cooked, using two forks, shred apart the chicken and allow to sit for an additional 15-20 minutes to soak up liquid. Squeeze and drain excess liquid.

DIRECTIONS

For the Casserole:

Grease a 9x13 casserole dish with either butter or cooking spray. Cover the bottom of the casserole dish with a layer of ham slices (1/2 of the ham). Top the layer of ham with 1 package of Swiss cheese slices. Then, scatter the shredded chicken breasts over the cheese (*depending on how much chicken you prefer, you may not use all the chicken*). Place a second layer of ham slices over chicken (the rest of the ham slices) followed by a second layer (using the second packet) of Swiss cheese slices. Set aside.

For the Sauce:

Melt butter in a large pot over medium heat. Once melted, whisk in flour, constantly stirring to form a thick paste. Be careful not burn! Once the paste is thick and flour is dissolved, pour in milk while stirring constantly until smooth. Continue cooking until sauce has thickened. *This can take some time, so be patient – 10-15 minutes –* Add in lemon juice, mustard, paprika, salt and pepper. Bring sauce to a boil and then turn off heat. Let sit for about 5 minutes to slightly cool. Pour sauce evenly over the casserole, making sure to cover the edges with sauce.

For the Topping:

Combine melted butter, panko crumbs, cilantro, salt and pepper in a medium bowl. Continue stirring until a grainy, sand-like texture is reached. Sprinkle crumble evenly over casserole. Bake, uncovered, for 45 minutes or until top has turned light, golden brown. Remove from oven and allow to cool before serving.