



[Chicken Cordon Blue Casserole](#) (a great freezer meal!)
Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 Minutes

Cook Time: 25 Minutes

Chicken Cordon Bleu Casserole Mise en Place:

- 8"x8" Baking Dish (or disposable container if freezing)
- Non-stick Spray
- [Measuring Cup](#)
- [Spatula](#)
- [Measuring Spoons](#)
- Large Bowl
- Knife
- [Cutting Board](#)
- [Grater](#)

Chicken Cordon Bleu Casserole Ingredients:

- 1½ lbs Chicken Breast, cubed
- 8 oz Ham, cubed
- 1½ cups Shredded Swiss Cheese, shredded
- 1 can [Cream of Chicken Soup](#) (10.5oz)
- 1 cup Milk
- 1 Egg
- 2 tsp Mustard
- 1 tsp Garlic Powder
- 1 tsp Ground Black Pepper
- ½ cup Breadcrumbs
- 2 TBSP butter

Chicken Cordon Bleu Casserole Directions:

- Preheat oven to 350°
 - Coat an 8"x8" baking pan with nonstick cooking spray; set aside.
 - Cube chicken into small, bite sized pieces- about ½".
 - Combine chicken cubes, ham, soup, milk, egg, cheese, mustard, garlic powder and black pepper in a large bowl; stir until thoroughly mixed.
 - Pour contents into sprayed 8"x8" baking pan.
 - Note: If you are going to freeze this meal for future cooking you can wrap your Chicken Cordon Bleu Casserole now and freeze it at this step. Be sure to mark the freezer wrapped package with baking temperature and time, as well as the amount of breadcrumbs and butter needed when you are ready to cook this casserole at a later date.
 - Sprinkle breadcrumbs over top of filling.
 - Use a [grater](#) or [hand microplane](#) to grate very cold, hard butter over the breadcrumbs. This helps the butter melt and spread more evenly than just popping chunks on top.
 - Bake for 25-30 minutes in your preheated 350° oven until the top is crisp and golden brown.
-
- Makes 6 servings Chicken Cordon Bleu Casserole