

A Sutherland Belle

Chicken Cordon Bleu Casserole

INGREDIENTS

- 2 lbs. boneless, skinless chicken breast or thighs
- 1 tablespoon olive oil
- 12 ounces cubed pre-cooked ham
- 4 tablespoons butter, divided
- 1 onion, diced
- 2 tablespoons all-purpose flour
- 2 tablespoons Dijon mustard
- 1 teaspoon EACH: garlic powder, onion powder, smoked paprika
- 1/2 teaspoon black pepper
- 1 1/4 cups heavy whipping cream
- 1 1/2-2 cups shredded fontina or Swiss cheese
- 1/2 lemon juiced
- 3/4 cup panko bread crumbs
- 1/4 fresh curly parsley, chopped

INSTRUCTIONS

1. Preheat oven to 350F degrees.
2. Add oil to a skillet and heat over medium-high heat. Pan-sear chicken until cooked evenly on all sides (about 6 minutes per side). Remove chicken from skillet to rest and shred.
3. Lower heat on the skillet to medium heat. Melt 3 Tablespoons butter in the skillet. Add onion and cook for 3-4 minutes or until softened. Add flour and mix well.
4. Stir in garlic powder, onion powder, smoked paprika, salt and pepper. Slowly whisk in heavy cream scraping the bottom of the pan to break up the flavor bits stuck to the bottom. Let cook for 4 minutes or until slightly thickened. Do not boil.
5. Add dijon mustard, lemon juice, and shredded cheese (a handful at a time); stir until melted. Add shredded chicken (with juices) and ham to the skillet; combine well.
6. Mix panko, the remaining 1 tablespoon of butter, and parsley together. Top casserole. Bake for 20-25 minutes. Cover with tinfoil after 15 minutes to prevent over-browning.