**Chicken Cordon Bleu Bake**

I got this easy chicken cordon bleu recipe from a friend years ago. I freeze several half recipes in disposable pans to share with neighbors or for when I'm pressed for time myself. —Rea Newell, Decatur, Illinois

Total Time

Prep: 20 min. Bake: 40 min.

Makes

2 casseroles (6 servings each)

Ingredients

2 packages (6 ounces each) reduced-sodium stuffing mix

1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted

1 cup 2% milk

8 cups cubed cooked chicken

1/2 teaspoon pepper

3/4 pound sliced deli ham, cut into 1-inch strips

1 cup shredded Swiss cheese

3 cups shredded cheddar cheese

Directions

Preheat oven to 350°. Prepare stuffing mixes according to package directions. Meanwhile, whisk together soup and milk.

Toss chicken with pepper; divide between 2 greased 13x9-in. baking dishes. Layer with ham, Swiss cheese, 1 cup cheddar cheese, soup mixture and stuffing. Sprinkle with remaining cheddar cheese.

Bake, covered, 30 minutes. Uncover; bake until cheese is melted, 10-15 minutes.

Freeze option: Cover and freeze unbaked casseroles. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake, covered, until heated through and a thermometer inserted in center reads 165°, about 45 minutes. Uncover; bake until cheese is melted, 10-15 minutes.

Test Kitchen Tips

Chicken thighs taste great in this recipe, and they're usually cheaper at the grocery store than chicken breasts.

Sharp cheddar cheese has been aged longer than regular cheddar. As cheese ages, its flavor becomes more pronounced. Using aged cheese in a recipe can add complexity and rich flavor, even to humble favorites like mac ’n’ cheese.

Check out more easy baked dinners to make tonight.

Nutrition Facts

1 cup: 555 calories, 29g fat (15g saturated fat), 158mg cholesterol, 1055mg sodium, 26g carbohydrate (5g sugars, 1g fiber), 46g protein.

<https://www.tasteofhome.com/recipes/chicken-cordon-bleu-bake/?_cmp=top10nl&_ebid=top10nl912021&_mid=436152&ehid=d39af64850f35a8a293539f0def7f62089fa9580&os_ehash=d39af64850f35a8a293539f0def7f62089fa9580>