

# Chicken Cordon Bleu Casserole

## Ingredients

- 6 cups cooked shredded chicken about 2 pounds
- 6 ounces ham
- 4 ounces butter melted
- 6 ounces cream cheese
- 1 ounces lemon juice
- 1 tablespoon dijon mustard
- salt to taste, pepper, to taste
- 5 ounces Swiss or Provolone cheese

## Instructions

1. Cook the chicken if you are not using rotisserie chicken and shred it.
2. Chop the ham into small pieces.
3. Preheat the oven to 350°F. Spray a 9x13 inch casserole dish with non stick cooking spray.
4. Layer the chicken on the bottom of the casserole dish.
5. On top of the chicken sprinkle the ham pieces.
6. In the bowl of your mixer combine the cream cheese, lemon juice, mustard, salt, and pepper. Beat on medium speed for 2 minutes until well combined.
7. Spread the mixture over the ham and chicken in the casserole dish.
8. Layer the Swiss cheese on the top of the sauce.
9. Bake for 30-40 minutes until bubbly, if you like your cheese crispy turn the broiler on and allow it to cook for another 2 minutes.