[](http://www.dreamstime.com/royalty-free-stock-photos-cordon-blue-image6189848) [](http://www.dreamstime.com/royalty-free-stock-photos-cordon-blue-image6189848)

A Recipe For:

# Chicken Cordon Bleu

**From the Kitchen of:** Mom

**Servings:** 6

**Prep Time:** 10 minutes **Bake Time:** 35 minutes **Bake Temp:** 400

**Ingredients:**

* 1 cup sour cream
* 1 ½ cups chicken broth
* 1 Tbsp Dijon mustard
* ¼ tsp black pepper
* 1 ½ cups instant rice, uncooked
* 1 pkg fully cooked frozen diced grilled chicken breasts, thawed
* 1 pkg deli thin sliced smoked ham, cut into pieces
* 1 pkg (6 oz) sliced aged Swiss cheese, cut into pieces
* 1 cup frozen peas
* 1 cup corn flakes, crushed
* ½ cup grated parmesan cheese
* 1 Tbsp butter, melted

**Istructions:**

1. Preheat oven to 400
2. Whisk together sour cream, chicken broth, Dijon mustard and black pepper in large bowl until smooth. Add rice, chicken, ham, Swiss cheese and frozen peas. Stir to combine
3. Pour mixture into a 13x9 inch baking dish and spread evenly.
4. Mix together crushed corn flakes, Parmesan cheese and melted butter in a small bowl. Sprinkle evenly over top of the casserole.
5. Bake uncovered on center oven rack for 25 minutes until heated through and topping is golden brown.