

## Chicken Cordon Bleu Bake

12 Servings Prep: 20 min. Bake: 40 min.

### Ingredients

- 2 packages (6 ounces *each*) reduced-sodium stuffing mix
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 cup milk
- 8 cups cubed cooked chicken
- 1/2 teaspoon pepper
- 3/4 pound sliced deli ham, cut into 1-inch strips
- 1 cup (4 ounces) shredded Swiss cheese
- 3 cups (12 ounces) shredded cheddar cheese

### Directions

- Prepare stuffing mixes according to package directions. Meanwhile, in a large bowl, combine soup and milk; set aside.
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- Divide chicken between two greased 13-in. x 9-in. baking dishes.
- Sprinkle with pepper. Layer with ham, Swiss cheese, 1 cup cheddar cheese, soup mixture and stuffing. Sprinkle with remaining cheddar cheese.
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- Cover and freeze one casserole for up to 3 months. Cover and bake the remaining casserole at 350° for 30 minutes. Uncover; bake 10-15 minutes longer or until cheese is melted.
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- To use frozen casserole: Thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Cover and bake at 350° for 45 minutes. Uncover; bake 10-15 minutes longer or until heated through and cheese is melted. Yield: 2 casseroles (6 servings each).

### Chicken Cordon Bleu Bake (continued)

**Nutritional Facts:** 1 cup equals 555 calories, 29 g fat (15 g saturated fat), 158 mg cholesterol, 1,055 mg sodium, 26 g carbohydrate, 1 g fiber, 46 g protein.

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