

Cordon Bleu Inspired Casserole

2 cups Store bought chicken, shredded
1 cup (approx 100 g) Black forest ham, thin slices, cut into thin strips

Sauce

Sauté:

1/4 cup Onion, finely chopped
3 Tablespoons Butter or margarine

Add:

3 Tablespoons Flour

Cook for approx. 1 minute to combine flour with onion & butter.

Add:

2 cups Chicken broth
1/4 cup Cooking wine (or apple juice)
1/2 Tablespoon Dijon Mustard
Salt & pepper, to taste.

Cook Sauce over medium heat until slightly thickened, then add:

1 cup Shredded Swiss Cheese (or Mozzarella for a milder flavour)

Cook until cheese is combined, then add Chicken & ham.

Put into a greased Casserole dish, & top with Panko bread crumbs.

Bake at 350F, for approx. 30 minutes.

*Option: Add 1 cup mushrooms when sautéing the onion.