

Chicken Cordon Bleu Casserole Recipe

by Olive Oil Marketplace

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INGREDIENTS

- 1 lb. [Olive Oil Marketplace Pasta](#) you could use any fun-shaped pasta
- [Olive Oil Marketplace House Blend EVOO](#)
- [Olive Oil Marketplace Roasted Chili Olive Oil](#)
- 1 cup Marinated Chicken Breasts cooked and cubed
- 1 cup Ham cooked and cubed (Ham steak works good)
- 1 1/2 cups Milk
- 8 oz. Cream Cheese softened
- 2 Tbsp. Dried Minced Onion
- 2 cups Swiss Cheese shredded
- Salt
- Pepper
- Cayenne Pepper
- 1 cup Panko Crumbs
- 1/4 cup [Olive Oil Marketplace Butter EVOO](#)

INSTRUCTIONS

- Marinate chicken breast for 2-3 hours in Roasted Chili Olive Oil, and fry till done. Add Ham to same pan - fry till done. - Dice both ham & Chicken.
- Bring a large pot of water to a boil over med-high heat. Add OOM House Olive Oil and add the pasta; cook until al dente. Drain and return to the pot.
- Add in the chicken and ham and toss to combine. Preheat the broiler.
- In a medium saucepan, combine the milk, cream cheese, and minced onion over low-medium heat. Cook, stirring frequently until it becomes a smooth texture (about 5 minutes).
- Stir into the pasta mixture then Swiss cheese and season with salt and pepper to taste.
- Transfer pasta to a baking dish and top with Panko crumbs.
- Pour OOM butter EVOO over crumbs and broil until browned (About 4 - 5 minutes).

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About Olive Oil Marketplace

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Visit us at our [Olive Oil Tasting Room & Retail Store](#) in historic vibrant Downtown Alton IL, located on 3rd street. Taste them individually or explore the perfect pairings of oils & vinegars while tapping into the expertise of our friendly staff. They are always happy to share their favorite tips and recipes, as well as complimentary tastings of our Premium 100% cold-pressed Extra Virgin Olive Oils and Balsamic Vinegars.

In addition to the Oils and Balsamics, our store is packed with a variety of handmade Flavored Pastas, Seasonings and Rubs, Sauces, Gourmet Flavored Coffee, Loose Teas, Kitchen & Grilling Gadgets, and unique gift ideas with new products arriving often to elevate your dining experience and find the perfect gift for those you hold close to your heart!

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