

## Easy Chicken Cordon Bleu Casserole (Creamy, Cheesy & Family-Friendly!)

Chicken Cordon Bleu Casserole (Creamy, Cheesy, and Crowd-Pleasing)



**OVEN**  
**375°F**

**TIME**  
**1 min**

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**SAVE**  
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### INGREDIENTS

For the Casserole:

- 12 oz egg noodles (or wide pasta)
- 2 cups cooked chicken breast, diced
- 1/2 cups cooked ham, diced
- 2 cups shredded Swiss cheese
- 1 cup shredded mozzarella cheese

For the Sauce:

- 2 tbsp butter
- 2 tbsp all-purpose flour
- 1 1/2 cups milk
- 1/2 cup heavy cream
- 1 tsp Dijon mustard
- 1/2 tsp garlic powder
- Salt & black pepper, to taste

For the Topping (Optional but Highly Recommended):

- 1/2 cup breadcrumbs
- 2 tbsp melted butter
- 1/4 cup grated Parmesan cheese
- Fresh parsley, chopped

### DIRECTIONS

1. Cook the Pasta: Boil egg noodles in salted water until al dente. Drain and set aside.
2. Make the Creamy Dijon Sauce: Melt butter in a saucepan over medium heat. Whisk in flour and cook for about 1 minute to eliminate the raw flour taste.
3. Slowly add milk and heavy cream, whisking continuously until smooth and thickened.
4. Stir in : Dijon mustard, garlic powder, salt, and black pepper. Remove from heat.
5. Assemble the Casserole: Preheat oven to 375°F (190°C).
6. In a large bowl, combine:
7. Cooked pasta
8. Diced chicken
9. Diced ham
10. Swiss cheese
11. Mozzarella cheese
12. Prepared sauce
13. Mix until everything is evenly coated. Transfer to a greased casserole dish.
14. Add the Topping: Mix breadcrumbs with melted butter and Parmesan cheese. Sprinkle evenly over the casserole.
15. Bake: Bake uncovered for 25-30 minutes, until bubbly and golden brown on top.
16. Garnish & Serve: Sprinkle with fresh parsley and let rest for 5 minutes before serving for cleaner slices.

## SWAPS & NOTES

Rotisserie chicken works beautifully and saves time.

Use panko breadcrumbs for extra crunch.

Swap Gruyère for Swiss if you want a slightly nuttier flavor.

For a lighter version, replace heavy cream with more milk (though it won't be quite as rich).

### TIPS FOR SUCCESS

Don't overcook the pasta - it will continue cooking in the oven.

Shred your own cheese for the best melt and texture.

Let the casserole rest before serving so it firms up slightly.

If the topping browns too quickly, loosely tent with foil.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-chicken-cordon-bleu-casserole-creamy-cheesy-family-friendly/>