Chicken Cordon Bleu Casserole

For the filling:

3 Chicken breasts, defrosted and cut into cubes or shredded

4 pieces of Swiss cheese

Half a package of ham lunch meat , rough chopped

Bread crumbs

Salt and pepper

For the Sauce:

4 TBSP butter

4 TBSP flour

3 cups almond milk

½ cup parmesan

1 tsp salt

1 TBSP Dijon mustard

1 tsp lemon juice

Paprika and garlic to taste

Preheat your Oven to 375 degrees Fahrenheit. Put your chicken into a casserole dish that has been sprayed. Place in the oven while you chop up your ham and make your sauce.

On the stove melt the butter. When the butter is all melted remove from heat and add in your flour on tablespoon at a time stirring until you make a roux. Add in your almond milk, cheese, lemon juice, mustard and spices. Put back on the heat and stir constantly until it thickens. Remove from heat. Take chicken out of oven and lower oven to 350 degrees. Sprinkle ham over chicken then place Swiss cheese on top. Pour sauce over the top and then cover with bread crumbs. Sprinkle the bread crumbs with salt and pepper. Place in the oven and bake 40-45 minutes.

Enjoy!