

Chicken Cordon Bleu Pasta Casserole

This recipe should win a reward, seriously.....

1 1/2 cups Shredded Mozzarella Cheese, divided
1/2 cup Parmesan cheese, grated, divided
1/2 cup Butter
1 garlic clove, minced
2 cups heavy cream
1/4 teaspoon white pepper (you could also use black pepper) Pasta
16 ounces pasta, cooked and drained
3 seasoned chicken breast, cooked and diced into chunks
1 cup diced, cooked ham
Sliced Swiss cheese

Melt the butter in a pot over medium heat. Add the white pepper, heavy cream and minced garlic. Bring the mixture to a simmer. Reduce heat to medium low. Add the Parmesan & Mozzarella, reserving about 1/3 of the mozzarella. Simmer on low till thick, it will take about 2 minutes.

Set the oven to broil. Coat a 9×13-inch baking dish with cooking spray. Add the cooked pasta, chicken, and ham. Pour Alfredo sauce over the top, and gently stir to combine everything. Bake in oven for 15 minutes at 350 uncovered. Then take back out and top with the swiss cheese first, then finish with reserved mozzarella.

Place the baking dish on the oven's top rack. Broil for 2-3 minutes, or until the cheese bubbles and turns light brown. Watch closely, it doesn't take long!