



Chicken Cordon Bleu Casserole *(adapted from Mags at www.othersideoffifty.com)*

4 skinless boneless chicken thighs
2 tablespoons butter
All-purpose flour
Salt and Pepper
1 small onion, chopped
1/2 red bell pepper, chopped
2 large cloves garlic, minced
1/2 teaspoon dried thyme
1/2 teaspoon lemon pepper seasoning
1/2 teaspoon marjoram (optional)
1 cup chicken stock
1 can cream of mushroom soup
6 ounces grated Swiss cheese
1/2 pound cooked ham, cut into cubes
1-1/2 cups cooked rice
2/3 cup dry Italian flavored bread crumbs
2 tablespoons butter, melted

Melt butter in large sauté pan over medium high heat. Cut chicken thighs into 1 inch cubes and season with salt and pepper. Dredge in flour, shaking off excess. Add to sauté pan and cook until golden brown. Remove from pan and set aside. Add onion, red pepper, garlic, and seasonings to pan and cook until vegetables are soft. Return chicken to pan, add chicken stock and simmer, covered for 10 minutes. Stir in mushroom soup and remove pan from heat. Preheat oven to 350. Spray casserole dish with cooking spray and place cooked chicken with gravy on bottom. Sprinkle evenly with cooked ham. Spoon rice down center of casserole and sprinkle casserole dish evenly with grated cheese. Mix together bread crumbs with melted butter and arrange on top of casserole. Bake for 30 to 35 minutes until bubbling and crumbs are browned. Makes 6 servings.