

Slow Cooker Chicken Cordon Bleu Casserole

This is a layered casserole dish with chicken, ham, swiss cheese, a creamy sauce and stove-top stuffing.

Prep Time	Cook Time	Total Time
15 mins	5 hrs	5 hrs 15 mins



4.89 from 60 votes

Course: Main Course Cuisine: American

Keyword: chicken cordon bleu casserole Servings: 6 Calories: 625kcal

Author: Sarah Olson

Equipment

- Slow Cooker Size: 5-quart or larger

Ingredients

- 10.5 oz can cream of chicken soup
- ¼ cup milk
- ½ tsp. oregano
- ¼ tsp. pepper
- ¼ tsp. garlic powder
- 2 lbs. boneless skinless chicken breasts
- ½ pound ham slices this doesn't need to exact, just enough slices to cover the chicken
- 6 oz. pkg. sliced Swiss cheese
- 6 oz. pkg. cornbread Stove-Top® stuffing
- ⅓ cup butter melted

Instructions

1. In a small bowl, whisk together the cream of chicken soup, milk, oregano, pepper and garlic powder until smooth. Set aside.
2. Add the chicken breasts in an even layer in the slow cooker.
3. Add the ham over the chicken in an even layer.
4. Next the swiss cheese in an even layer.
5. Pour over the soup mixture and use a spatula to spread it out evenly.
6. Sprinkle over the cornbread stuffing mix.
7. Pour over the butter evenly over the stuffing.
8. Cover and cook on LOW for 5 hours without opening the lid during the cooking time.
9. Serve and enjoy!

Notes

Nutritional values are approximate. Please use your own calculations if you require a special diet. The values below are for 1/6 of the recipe.

Nutrition

Calories: 625kcal | Carbohydrates: 28g | Protein: 53g | Fat: 33g | Saturated Fat: 16g | Cholesterol: 179mg | Sodium: 1520mg | Potassium: 797mg | Fiber: 1g | Sugar: 4g | Vitamin A: 703IU | Vitamin C: 2mg | Calcium: 290mg | Iron: 3mg

Slow Cooker Chicken Cordon Bleu Casserole <https://www.themagicalslowcooker.com/slow-cooker-chicken-cordon-bleu-casserole/>