

## ***Creamy Chicken Cordon Bleu Pasta Casserole***

by Jamie @ Love Bakes Good Cakes

**Prep Time:** 10 minutes

**Cook Time:** 45 minutes

**Yield:** 10-12 servings

### ***Ingredients***

#### **For the casserole:**

- 1 bag (16 oz.) wide egg noodles
- 3 cups cooked chicken, chopped
- 2 cups cooked ham, chopped
- 3 cups Swiss cheese, shredded

#### **For the sauce:**

- ½ cup (8 tbsp. or 1 stick) butter
- ½ cup all-purpose flour
- 4 cups milk
- 6 cloves garlic, minced
- Salt and pepper, to taste
- 2 pkg. (8 oz. each) [Challenge Cream Cheese](#)

#### **For garnish:**

- 2-3 tbsp. chopped fresh parsley

### ***Instructions***

1. Preheat oven to 350°F. Spray a 9x13-inch baking dish with cooking spray and set aside.
2. Cook noodles according to package directions; drain. Set aside.
3. Meanwhile, melt the butter in a large saucepan over medium heat. Whisk in the flour and cook for 1 minute. Slowly, whisk in milk. Add garlic and season to taste with salt and pepper. Bring mixture to a boil over medium-high, whisking often, until the mixture is thickened, about 4-5 minutes. Carefully add the cream cheese and stir until smooth. Remove from the heat and set aside.
4. In a large bowl, combine the cooked noodles, chicken, ham, and half of the Swiss cheese. Pour the sauce over the top and mix until well combined. Transfer the noodle mixture to the prepared baking dish. Top evenly with remaining Swiss cheese.
5. Bake for 35-40 minutes or until the casserole is hot throughout and the cheese is melted and beginning to brown.

6. Sprinkle chopped parsley over the casserole before serving, if desired.