

Crock Pot Chicken Cordon Bleu

Based on the recipe by Chef In Training

Ingredients

1 10.75 ounce can condensed cream of chicken soup (*Note: If you're opposed to these types of soup, use whatever alternative you would normally substitute*)

1 cup milk

1 1/2 to 2 pounds boneless chicken breasts (this equaled 4 breasts for me)

4-6 ounces sliced ham

4-6 ounces sliced Swiss cheese

1 6-8 ounce package herbed dry bread stuffing mix

1/4 butter, melted

In a small bowl, whisk together soup and milk. Pour some of the soup mixture into the bottom of the stoneware from the crock pot to cover.

Layer chicken breasts into the crockpot.

Top chicken with slices of ham, then slices of cheese to cover.

Pour remaining soup mixture over chicken, stirring gently to distribute.

Sprinkle stuffing mix over top and drizzle butter over stuffing mix.

Note: If your crock pot is too small to do this in one layer, put one layer of chicken on the bottom, top with ham and cheese, then repeat and pour soup, stuffing, and butter over all layers.

Cover and cook on low for 4-6 hours or high for 2-3 hours.

Serve with rice or egg noodles.

Makes 4 servings.

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