

DINNER

Chicken Cordon Bleu Lasagna

13 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	20 min	45 min	6	\$1.46	712 kcal



The recipe Chicken Cordon Bleu Lasagna could satisfy your Mediterranean craving in about 1 hour and 10 minutes. One serving contains 712 calories, 36g of protein, and 45g of fat. For \$1.46 per serving, you get a main course that serves 6.

Ingredients

☐ ½ cup bread crumbs	☐ ½ cup butter
☐ 2½ cups cooked chicken, chopped	☐ 8 ounce package cream cheese, softened
☐ 8 ounces deli ham, chopped	☐ ¼ teaspoon ground black pepper
☐ 1 pinch Italian seasoning, or to taste	☐ 8 ounce package lasagna noodles
☐ 1¾ cups warm milk	☐ ½ teaspoon onion powder
☐ ½ teaspoon salt	☐ ½ cup shredded Swiss cheese

EQUIPMENT Sauce pan, Oven, Whisk, Pot, Baking pan, Aluminum foil

Method

- 1 Preheat oven to 400 degrees F (200 degrees C).
- 2 Bring a large pot of lightly salted water to a boil. Cook lasagna in the boiling water, stirring occasionally until cooked through but firm to the bite, about 8 minutes.
- 3 Drain.
- 4 Melt butter in a saucepan over medium heat; stir cream cheese into hot butter until it begins to melt, about 5 minutes. Season with salt, onion powder, and black pepper.
- 5 Whisk warm milk gradually into cream cheese until smooth; stir in 1 1/2 cup Swiss cheese. Bring sauce to a simmer, stirring constantly, until cheese has melted and sauce has thickened, 5 to 10 minutes.
- 6 Remove from heat.
- 7 Spread 3/4 cup of cheese sauce into bottom of a 9x9-inch baking dish. Arrange 1/3 of the lasagna noodles over the sauce and spread half the cooked chicken and half the ham over the noodles.
- 8 Pour 1 cup sauce over chicken and ham. Repeat layers starting with half the remaining lasagna noodles, remaining chicken, remaining ham, and 1 more cup of cheese sauce. Finish by layering remaining lasagna noodles, remaining sauce, 1/2 cup Swiss cheese, and bread crumbs; sprinkle top with Italian seasoning. Cover dish with aluminum foil.
- 9 Bake in the preheated oven until casserole is bubbling, about 25 minutes.
- 10 Remove foil and continue to bake until crumbs are browned, about 10 more minutes.
- 11 Let casserole stand 5 to 10 minutes before serving.

Nutrition per serving

712	36 g	45 g	40 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			23.9 g · 149% of daily needs
Fibre			1.7 g · 7% of daily needs
Sugar			6.4 g · 7% of daily needs
Sodium			1,039 mg · 45% of daily needs
Cholesterol			163 mg · 54% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chicken-cordon-bleu-lasagna-142387