

Cordon Bleu Casserole **Gourmet Chopped Salad**



If Easter has blessed you with leftover ham and turkey, this week's recipe for Cordon Bleu Casserole will help you put them to good use. The casserole gets its cordon bleu inspiration from the combination of poultry, ham and Swiss cheese. The classic chicken cordon bleu is a more labor-intensive dish of chicken breasts wrapped around slices of ham and Swiss cheese, browned in a skillet and finished in the oven. This week's recipe uses diced ham and turkey, sautéed mushrooms, condensed soups and evaporated milk. The mixture is tossed with wide egg noodles and topped with shredded Swiss cheese. It too, is finished in the oven and feeds 6 people. For a great family night supper, serve your casserole with a side of Gourmet Chopped Salad and a crusty slice of artisan bread. Enjoy!

Cordon Bleu Casserole

10 ounces wide egg noodles
1 tablespoon butter
8 ounces fresh mushrooms, sliced
1-1/2 cups diced turkey or chicken
1-1/2 cups diced smoked ham
1 (10-3/4-ounce) can cream of celery soup
1 (10-3/4-ounce) can cream of chicken soup
1 (5-ounce) can evaporated milk
1-3/4 cups shredded Swiss cheese, divided

Heat oven to 350 degrees. Spray a 9x13-inch baking dish with nonstick spray. Cook egg noodles according to package directions. Drain and return to pot. While pasta cooks, heat butter in a medium sauté pan. Add mushrooms and cook, stirring until golden, about 5 minutes. Set aside. Combine turkey, ham, soups and evaporated milk in a large bowl. Add mushrooms and 1 cup of the shredded cheese. Toss half of the soup mixture with the egg noodles. Pour into prepared baking dish. Top with remaining soup mixture, spread to distribute evenly and sprinkle with remaining cheese. Bake, uncovered, for 30-35 minutes, until heated through. Toss lightly before serving to distribute the sauce. Serves 6.

Gourmet Chopped Salad

2 tablespoons fresh lemon juice
1-1/2 teaspoons sugar
1 small garlic clove, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/3 cup olive oil

Leftover Bleus

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4 cups chopped romaine lettuce (1 large head)
1 English cucumber, diced
1 carrot, peeled and chopped
2 medium tomatoes, diced
1 yellow bell pepper, diced
1 small red onion, finely chopped
1 cup Italian parsley, roughly chopped
1/2 cup kalamata olives, pitted and quartered

Whisk together lemon juice, sugar, garlic, salt and pepper in a bowl. Add the oil in a stream, whisking together until combined. Toss vinaigrette with remaining ingredients. Serves 6.