

Chicken Cordon Bleu Impossibly Easy Pie

- Prep Time 15 min
- Total Time 55 min
- Servings 6

1 cup cubed cooked chicken
2/3 cup cubed cooked ham
1 cup shredded Swiss cheese (4 oz)
1/2 cup Original Bisquick™ mix
1/4 teaspoon salt
1/8 teaspoon pepper
2/3 cup milk



1/3 cup Progresso™ chicken broth (from 32-oz carton)
1/4 cup chive-and-onion sour cream potato topper (from 12-oz container)
2 teaspoons Dijon mustard
2 eggs Chopped fresh chives, if desired

- 1. Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray. Layer chicken, ham and cheese in pie plate.
- 2. In medium bowl, mix remaining ingredients with whisk or fork until blended. Pour over cheese in pie plate.
- 3. Bake 30 to 35 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. If desired, serve with additional potato topper and fresh chives.