

# Chicken Cordon Bleu Pasta Bake

- 15min prep time
- 45min total time
- 8 ingredients
- 6 servings

- 8 oz bow-tie pasta, cooked (from 16-oz box)
- 1 cup diced cooked ham
- 1 cup diced cooked chicken
- 2 cups chopped fresh spinach
- 1 jar (15 oz) Alfredo pasta sauce
- 1/4 cup water
- 1 tablespoon Dijon mustard
- 2 cups shredded Swiss cheese (8 oz)



1. Heat oven to 350°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
2. In large bowl, mix all ingredients until well mixed. Spoon evenly into baking dish. Cover with foil.
3. Bake 25 to 30 minutes or until heated through and cheese is melted OR freeze and bake later as directed in step
4. Let stand, covered, 5 minutes before serving.
5. If making ahead to bake at a later date: Wrap foil-covered baking dish in double layer of plastic wrap; label and freeze up to 3 months. To thaw and bake: Thaw overnight or until completely thawed in refrigerator. Remove plastic. Cover with foil. Bake 50 to 60 minutes or until center is hot (165°F) and cheese is melted.