



Chicken Cordon Bleu Lasagna

9 lasagna noodles, cooked according to package directions
4 1/2 cups chicken, cooked and chopped
1 1/2 cups cooked and diced ham
1 1/2-2 cups bacon, cooked and chopped
3 cups Swiss cheese, grated

Sauce

1/2 cup butter
1/2 cup flour
4 cups milk
1 tsp. garlic powder
1 tsp. garlic salt
1/2 tsp. salt
1/4 tsp. white pepper
16 oz. cream cheese, softened

In large saucepan melt butter and add flour. Cook for 1 minute; slowly add milk. Add garlic powder, garlic salt, salt and pepper. Stir with a whisk; bring to a boil over medium high heat. Stir in cream cheese and continue to stir until smooth. Remove from heat.

Preheat oven to 350 degrees. Spray a 9" x 13" inch baking dish with cooking spray.

To assemble, place 3 noodles on bottom of pan. Layer 1/3 of chicken over noodles; layer 1/3 of ham; pour 1/3 of sauce over ham; sprinkle 1/3 of cheese over sauce; finally sprinkle 1/3 of bacon over cheese. Repeat 2 more times.

Bake at 350 degrees for 45 to 60 minutes.