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# Insta-cooker Chicken Cordon Blue

*4 portions*

3 boneless skinless chicken breasts fillet

1 10.5-oz. can cream of chicken soup

1/4 cup milk

1 cup water

1 teaspoon pepper

1 teaspoon minced garlic

1/2 pound ham slices

1 6-oz. pkg. sliced Swiss cheese

1 6-oz. pkg. cornbread Stove-Top® stuffing

1 cup butter melted

- ❶ In a small bowl, whisk together the cream of chicken soup, water, milk, salt, pepper and garlic until smooth. Set aside.
- ❷ Place the chicken breasts at the bottom of the instant pot.
- ❸ Add the ham over the chicken in an even layer.
- ❹ Top with the cheese.
- ❺ Pour over the soup mixture and use a spatula to spread it out evenly.
- ❻ Sprinkle over the cornbread stuffing mix.
- ❼ Pour over the butter evenly over the stuffing.
- ❽ Add the lid and set the valve to sealing.
- ❾ Set the pressure for 25 minutes.
- ❿ Do a quick release to release the pressure.