

Chicken Divan - Bake 45 min at 375 degrees

2 lbs chicken - cut into smaller pieces either before or after cooking it.

1 bag either frozen broccoli or 1 head of fresh broccoli

Fresh broccoli you will want to steam it in a pot of boiling water for about 5 min. Quickly run it under cold water after you remove it from the steamer. May need to do this a couple of times if the whole broccoli doesn't fit in the pot

If frozen broccoli - Let it thaw, rinse off, and drain.

*In all - the chicken and broccoli should be enough to cover a 9x11 casserole pan

1-10oz can cream of mushroom soup

3/4 cup mayo (light or regular)

1 tsp curry powder

2 tbs lemon juice

1 cup of cheese (optional and shredded cheddar is a good option)

Bag of egg noodles. (You can use rice if you prefer)

Stuffing mix or bread crumbs

Place cooked and chopped chicken and broccoli evenly in 9 x 11 pan. Combine soup, mayo, lemon juice, curry powder, and 1/2 cup of cheese in bowl and mix well. Pour mixture over chicken and broccoli. Top with a layer of bread crumbs and the rest of cheese(optional). Cover dish for half the time and uncover the second half to allow top to brown and crisp. If you are using a glass pan and you can see the corners bubbling after about 35min - its ready. Turn off oven and cook egg noodles. Feeds 4-6.

Note- The cheese is optional but I like mine cheesy. If you only want it a little cheesy don't put cheese on top and if you want it really cheesy put the whole cup in the mixture that's poured over the chicken and broccoli.

This is one of those comfort foods my family shares together every so often. It's usually the first choice for birthday dinners and there are rarely leftovers. We serve it over egg noodles but I have seen it served over rice. Usually it's accompanied by some French bread (garlic- if that's your bag) and salad....most likely ceasar.

Enjoy and I would love to hear feedback if you make it!