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Broccoli Chicken Divan

Introduction

Broccoli Chicken Divan is a comforting and delicious casserole that combines tender pieces of chicken with fresh broccoli, all enveloped in a rich and creamy cheese sauce. This classic dish is perfect for family dinners and is sure to be a crowd-pleaser. Whether served over rice or alongside crusty bread, this recipe brings together flavors and textures that will leave your taste buds wanting more.

Detailed Ingredients with measures

- Chicken breast, cooked and cubed (2 cups)
- Fresh broccoli florets (4 cups)
- Cream of chicken soup (1 can, 10.5 oz)
- Mayonnaise (1/2 cup)
- Lemon juice (1 tablespoon)
- Shredded cheddar cheese (1 cup)
- Grated Parmesan cheese (1/4 cup)
- Bread crumbs (1/2 cup)
- Salt (to taste)
- Pepper (to taste)

Prep Time

The prep time for Broccoli Chicken Divan is approximately 15 minutes. This allows for gathering all your ingredients, chopping the broccoli, and cooking the chicken, making it a quick and easy dish to prepare for any occasion.

Cook Time, Total Time, Yield

The cook time for this delicious casserole is around 25-30 minutes in the oven. Therefore, the total time, including prep and cooking, is roughly 45 minutes. This recipe yields about 6 servings, making it ideal for family meals or leftovers for lunch the next day.



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Detailed Directions and Instructions

Prepare the Broccoli

Start by preheating your oven to 350°F (175°C). While the oven is heating, bring a pot of salted water to a boil. Add the broccoli florets and cook for about 2 minutes until bright green but still crisp. Drain the broccoli and set aside.

Cook the Chicken

In a large skillet over medium heat, melt 1 tablespoon of butter. Add the chicken pieces and season with salt and pepper. Cook the chicken for about 5-7 minutes, or until it is cooked through and no longer pink. Remove from heat and set aside.

Make the Sauce

In a saucepan, melt the remaining butter over medium heat. Add the flour and stir to create a roux, cooking for about 2 minutes. Gradually whisk in the chicken broth and milk, and continue stirring until the mixture thickens. Season with garlic powder, onion powder, and salt. Remove from heat and stir in the shredded cheddar cheese until melted.

Combine Ingredients

In a large baking dish, arrange the cooked broccoli and chicken evenly. Pour the cheese sauce over the chicken and broccoli, spreading it out to cover everything evenly.

Bake the Dish

Sprinkle the breadcrumbs evenly over the top of the dish. Place it in the preheated oven and bake for 25-30 minutes, or until the top is golden brown and bubbly.

Let it Cool

Once baked, remove the dish from the oven and let it cool for a few minutes before serving.

Notes**Substitutions**

You can use cooked rotisserie chicken instead of cooking raw chicken for a quicker preparation.

Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the oven or microwave before serving.

Make Ahead

This dish can be assembled ahead of time and stored in the refrigerator. When ready to bake, increase the baking time to ensure it's heated through.

Serving Suggestions

Serve with rice or a side salad for a complete meal.



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Cook techniques

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