



# Chicken Divan



[www.savorydiscovery.com](http://www.savorydiscovery.com)

Chicken Divan

## Introduction

Chicken Divan is a comforting dish that combines tender chicken, fresh broccoli, and a creamy cheese sauce, all topped with crunchy breadcrumbs. This casserole is perfect for family dinners or potlucks, providing a hearty and delicious meal that is sure to please everyone.

## Detailed Ingredients with measures

Chicken: 2 cups cooked, shredded or diced

Broccoli: 2 cups fresh or frozen, steamed

Cream of Chicken Soup: 1 can (10.5 oz)

Mayonnaise: 1/2 cup

Cheddar Cheese: 1 cup shredded, with extra for topping

Lemon Juice: 1 tablespoon

Garlic Powder: 1 teaspoon

Onion Powder: 1 teaspoon

Salt and Pepper: to taste

Bread Crumbs: 1/2 cup

Butter: 2 tablespoons, melted

## Prep Time

The prep time for Chicken Divan is approximately 15 to 20 minutes. This includes the time needed to cook and shred the chicken and prepare the broccoli.

## **Cook Time, Total Time, Yield**

The cook time is around 25 to 30 minutes. This brings the total time for preparing Chicken Divan to about 45 to 50 minutes. The recipe yields approximately 6 servings, making it a wonderful option for larger gatherings or leftovers.





Chicken Divan

## Detailed Directions and Instructions

### Preheat the Oven

Preheat your oven to 350°F (175°C).

### Cook the Chicken

In a pot, bring water to a boil and cook the chicken breasts for about 20 minutes or until fully cooked. Remove the chicken and let it cool before shredding.

### Prepare the Broccoli

Steam the broccoli florets until they are tender, approximately 5 minutes. Drain and set aside.

### Make the Sauce

In a medium saucepan over medium heat, melt the butter. Add flour and whisk for about 1 minute. Gradually whisk in chicken broth and bring to a gentle simmer. Once thickened, stir in the cream and seasoning (salt, pepper, garlic powder).

See also [Pork Chops in Milk](#)

### Combine Ingredients

In a large mixing bowl, add the shredded chicken, steamed broccoli, and sauce. Mix until well combined.

### Transfer to Baking Dish

Spread the mixture evenly in a greased 9×13 inch baking dish.

**Add Cheese Topping**

Sprinkle the cheddar cheese evenly over the top of the chicken and broccoli mixture.

**Bake in the Oven**

Place the baking dish in the preheated oven and bake for 25-30 minutes or until the cheese is bubbly and golden.

**Garnish and Serve**

Once baked, remove from the oven and let it cool slightly before serving. Garnish with parsley, if desired.

## Notes

**Chicken Options**

You can use rotisserie chicken for a quicker preparation.

**Vegetable Substitutes**

Feel free to swap out broccoli with other vegetables such as asparagus or cauliflower.

**Storage Instructions**

Store leftovers in an airtight container in the refrigerator for up to 3 days.

**Freezing Instructions**

This dish can be frozen before baking. Cover tightly and store in the



freezer for up to 3 months. When ready to cook, thaw in the refrigerator and bake as directed.



Chicken Divan



## Cook techniques

### Blanching

Blanching involves briefly cooking the broccoli in boiling water, then transferring it to ice water to stop the cooking process. This technique keeps the vegetables vibrant and tender-crisp.

### Baking

Baking allows the chicken divan to cook evenly in the oven, producing a bubbly and golden-topped dish. This method ensures that the flavors meld together beautifully.

### Mixing

Mixing is essential to combine all ingredients smoothly, ensuring a well-distributed flavor throughout the dish. This technique helps achieve a creamy consistency in the sauce.

See also Halloween Sugar Cookie Brownies

### Layering

Layering involves placing ingredients in a specific order, such as chicken, sauce, and then cheese. This technique allows for even cooking and ensures that every bite is delicious.

### Garnishing

Garnishing enhances the visual appeal of the dish. Adding toppings like extra cheese or herbs not only elevates the presentation but can also add extra flavor.

## FAQ

### **Can I use frozen broccoli for this recipe?**

Yes, you can use frozen broccoli. Just be sure to thaw and drain it before mixing with the other ingredients.

### **What can I substitute for chicken?**

You can substitute the chicken with cooked turkey, ham, or even a vegetarian protein option like tofu for a meatless version.

### **How long does the chicken divan last in the refrigerator?**

The chicken divan can last in the refrigerator for about 3 to 4 days when stored in an airtight container.

### **Can I make this dish ahead of time?**

Yes, you can prepare the chicken divan ahead of time, cover it, and refrigerate it until you're ready to bake it.

### **What should I serve with chicken divan?**

Chicken divan pairs well with rice, crusty bread, or a side salad for a complete meal.



Chicken Divan



## Conclusion

The Chicken Divan recipe offers a delicious and creamy dish that brings convenience and flavor to your dinner table. With its blend of chicken, broccoli, and a rich cheese sauce, it's a comforting meal that is perfect for family gatherings or busy weeknights. The combination of ingredients not only provides a delightful taste but also showcases how versatile chicken can be in the kitchen.

## More recipes suggestions and combination

### **Cheesy Chicken and Rice Casserole**

Combine leftover chicken with fluffy rice, a medley of vegetables, and a rich cheese sauce for a hearty, all-in-one meal.

See also [Beef Rotini Garlic Parmesan Dish](#)

### **Chicken Alfredo Bake**

Layer cooked pasta, chicken, and a creamy Alfredo sauce, then top with mozzarella for a delightful bake that's sure to please.

### **Broccoli and Cheddar Stuffed Chicken Breasts**

Stuff chicken breasts with a mixture of broccoli and cheddar cheese, then bake for a protein-packed meal that's bursting with flavor.

### **Creamy Chicken Pot Pie**

Make a comforting chicken pot pie by combining shredded chicken, vegetables, and a creamy sauce, all baked inside a flaky pie crust.

### **Chicken and Spinach Lasagna**

Layer sheets of pasta with a rich chicken and spinach filling, combined with a creamy white sauce and cheese for an Italian twist on dinner.



Chicken Divan