



Chicken Divan



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.



www.savorydiscovery.com

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.



www.savorydiscovery.com

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.



www.savorydiscovery.com

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