

Chicken Divan Casserole

*Provided by the Auburn Interfaith
Food Closet*

Recipe type: Main dish, spring

Serves: 4

Prep Time: 5 minutes

Cook Time: 30 minutes



Ingredients

- 10 oz. cooked broccoli florets
- 1 ½ cups cubed cooked chicken, or one 12-oz. can of chicken breast, well drained
- 1 can (10.75 oz.) condensed cream of chicken soup
- 1/3 cup milk
- 1/2 cup shredded cheddar cheese
- 2 tablespoons plain dry bread crumbs (cracker crumbs, crushed corn flakes or potato chips can be substituted for bread crumbs)
- 1 tablespoon butter, melted

Directions

1. Pre-heat the oven to 350° F.
2. Place chicken and broccoli in a greased 8-inch baking dish.
3. Stir the cream of chicken condensed soup and milk in a small bowl.
4. Pour the soup mixture over the chicken and broccoli.
5. Top with the shredded cheese.
6. Combine the bread crumbs and melted butter in a small bowl. Sprinkle over the cheese.
7. Bake uncovered at 350° F. for 30 minutes or until hot and bubbly.



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