

From Real Estate to Recipes!
January FEATURE RECIPE

Chicken Divan

From the Kitchen of Karen Gruessing ~A Family Favorite!

Ingredients:

- ◆ 1 Whole chicken roasted, skinned, & broken into bite size pieces.
- ◆ 1 Can Cream Of Mushroom soup
- ◆ 1 1/4 C. Mayonnaise
- ◆ 1 1/4 t. Curry powder
- ◆ 2 T. Lemon juice
- ◆ 1/4 t. Season salt
- ◆ 1/4 t. Garlic powder
- ◆ Dash of Pepper
- ◆ 3/4 C. Bread crumbs
- ◆ 10 to 12oz. Frozen chopped broccoli thawed & drained
- ◆ 8 to 10oz. Shredded cheddar cheese



Directions: Preheat oven to 375°

1. In a casserole dish sprayed with Pam arrange chicken pieces evenly on bottom of dish.
2. Sprinkle with season salt & layer with broccoli.
3. In a bowl mix all other ingredients except bread crumbs & cheese. Spread over top of chicken & broccoli.
4. Cover with foil & bake 25 minutes.
5. Remove foil & sprinkle cheese on top & then bread crumbs over top of cheese.
6. Return to oven uncovered until bread crumbs are toasty brown.
7. Let sit for a few minutes before serving.

I like to serve crescent rolls on the side or serve in a potato basket.

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