

Chicken Divan

Mary Pat Lucia - North East, PA
Taste of Home Grandma's Favorites

Servings: 10

*1/4 cup + tablespoon butter,
divided*

1/4 cup all-purpose flour

1 1/2 cups half and half

*1/2 cup cooking sherry or
water*

2 cans (10-3/4 each)

*condensed cream of
chicken soup, undil*

2 packages (10 ounce ea)

*frozen cut or chopped
broccoli, thawed*

1 cup cooked rice

*3 to 4 cups cooked chicken,
cubed*

*2 cups shredded Cheddar
cheese*

1 cup soft bread crumbs

Preparation Time: 20 minutes

Bake Time: 35 minutes

Preheat the oven to 350 degrees.

In a small saucepan, melt 1/4-cup of butter. Add flour, stirring until blended. Stir in the cream and cooking sherry or water. Cook and stir until thickened and bubbly. Cook and stir for 2 more minutes. Blend in the soup until smooth. Remove from the heat. Set aside.

Place the broccoli in an ungreased 13x9-inch baking dish. Cover with rice and then half of the sauce. Top with the chicken. Stir the shredded into the remaining sauce. Pour over the chicken.

Melt the remaining butter and toss with the bread crumbs. Sprinkle over the casserole.

Bake, uncovered, for 35 to 45 minutes or until heated through.

Per Serving (excluding unknown items): 325 Calories; 19g Fat (53.2% calories from fat); 22g Protein; 15g Carbohydrate; trace Dietary Fiber; 83mg Cholesterol; 630mg Sodium. Exchanges: 1 Grain(Starch); 2 1/2 Lean Meat; 0 Non-Fat Milk; 3 Fat.