
Chicken Divan VII

Gary Veach - Hudson's Oakland

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 6

1 package (16 ounce) frozen pastry shells
1 package (8 ounce) fresh mushrooms
1 package (12 count) all-white chicken nuggets, uncooked
3 tablespoons butter
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon garlic powder
1 tablespoon lemon juice
1 can (10-3/4 ounce) cream of chicken soup
1 can (10-3/4 ounce) cream of celery soup
1 can (10-3/4 ounce) cream of mushroom soup
1/4 teaspoon salt
1 cup mayonnaise
1 cup water
1 package (10 ounce) frozen broccoli, thawed
1 package (8 ounce) shredded Mozzarella cheese
8 ounces (2 cups) shredded Colby cheese

Bake the pastry shells as directed on the package.

Preheat the oven to 350 degrees.

In a skillet, saute' the mushrooms and chicken in butter. Sprinkle with salt, pepper and garlic powder. Cook until all the pink is gone but do not brown.

In a large bowl, combine the lemon juice, soups, salt, mayonnaise and water.

Spread the broccoli in a 9x13x2-inch casserole dish. Pour the soup mixture over the broccoli. Sprinkle with the cheeses.

Bake for 45 minutes.

Split the pastry shells in half. Serve the divan over the pastry shells.

Chicken

Per Serving (excluding unknown items): 1027 Calories; 94g Fat (80.5% calories from fat); 42g Protein; 9g Carbohydrate; trace Dietary Fiber; 193mg Cholesterol; 1933mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 11 1/2 Fat.