

Chicken Divan

Ingredients

4 Chicken Breast Halves (cubed)	8 oz Button Mushrooms (sliced)
10 3/4 oz Cream of Chicken	10 3/4 oz Cream of Mushroom
1 1/2 lb Broccoli Florets	1 1/2 c Cheddar Cheese (shredded)
2 Bread Slices	1 Onion (chopped)
4 clv Garlic (minced)	2/3 c Milk
2 T Olive Oil	1/4 t Salt
1 t Garlic Powder	1/4 t Ground Black Pepper
2 T Flour	2 T Butter (melted)
1/4 c White Wine	

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Instructions

- 1.Preheat oven at 350 degrees. Spray a 9x13 baking dish with nonstick spray. Set aside.
- 2.Heat a large skillet on medium heat. Place chicken, salt, garlic powder, pepper, and flour in a large bowl and mix well. Pour 1 tablespoon olive oil into heated pan and pour chicken into pan. Saute for 15 minutes or until chicken pieces are no longer pink. Pour chicken into baking dish.
- 3.Pour another tablespoon olive oil into pan add onions and garlic. Cook for 3 minutes until slightly softened. Add mushrooms then season with salt and pepper and cook for another 5 minutes.
- 4.Add broccoli and wine into pan and cook for 5 more minutes stirring constantly until liquid has evaporated then pour on top of chicken.
- 5.In a medium bowl add cream of chicken, cream of mushroom and milk and mix until smooth. Pour over casserole.
- 6.Sprinkle cheddar cheese over casserole.
- 7.Toast bread slices and place in food processor. Process until there are coarse crumbs. Mix crumbs with melted butter and sprinkle on top of casserole.

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8. Bake casserole for 45 minutes until topping is golden brown. Let sit for 20 minutes and serve with plain pasta.