Chicken Divan

Ingredients

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

Chicken Divan

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.

Chicken Divan

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