

*From Real Estate to Recipes!*  
January FEATURE RECIPE

## Chicken Divan

From the Kitchen of Karen Greussing ~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.

*TINA@REALTYEXECUTIVES.COM or 414-881-8349*