# Mom C's Chicken Divan

Yield: 6 servings

Cooking Time: 45 minutes

Preparation Time: ½ hour

Category: Entree

Cuisine: American

Rating: ★★★★½

Source: Mrs. V. Calvert

## Ingredients

- 3 ea split chicken breasts (bone-in)
- 2 ea bunches broccoli
- 2 cans cream of chicken soup
- 1 ¾ cups shreadded cheddar cheese
- 1 ½ cups mayonnaise
- 1 cup bread crumbs
- 3 tbs melted butter
- 1 tbs lemon juice
- 2 tsp curry powder

## Instructions

Cut broccolli into large florets. Steam broccoli (do not overcook - keep it *al dente*). Arrange broccoli in 9X13 glass pyrex dish.

Roast or boil the chicken breasts until when pierced liquid runs clear. Remove the bones from the chicken breasts and cut into large chunks (about 2X bitesize). Place chicken on top of the broccoil.

Combine cream of chicken soup with mayonnaise, curry powder and lemon juice in small saucepan and heat until smooth. Add the 1 cup of the cheddar cheese (you'll need the other 3/4 for the topping) and continue to heat until smooth. Pour this mixture over the chicken/broccoli in the baking dish.

In small saucepan melt the butter and remove from heat. Combine the bread crumbs. and remaining 3/4 cup of cheddar until mixed. Spread this over the top of the chicken/broccoli for a crusty topping.

Bake at 350 degrees for about 45 minutes.

## Notes

You can use boneless chicken breasts if you wish.

Serve with rice pilaf and buttered carrots. Add broiled peaches with chutney for a special side.