**Chicken Divan**

RECIPE

**Note:** This recipe can be used with turkey also.

**INGREDIENTS**

* 20 cups broccoli florets
* 5 pounds pulled or fajita chicken
* 6 cups cheddar cheese, shredded and divided
* 2 cups milk
* 1 1/3 cups sour cream
* 4 cans (10.5oz) cream of mushroom soup
* 2 teaspoons garlic powder
* 2 teaspoons onion powder
* 2 teaspoons dry mustard
* 2 teaspoons pepper
* 1 teaspoon seasoning salt
* Optional Ingredients:

Cream of chicken soup, curry powder, chicken broth, mozzarella

**For Topping**

* 12 tablespoons bread crumbs
* 4 tablespoons melted butter

**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray large baking pan with non-stick spray.
2. Allow broccoli to thaw and drain away the excess liquid.
3. In a medium bowl, combine 4 cups cheddar cheese, milk, condensed soup, sour cream and seasonings.
4. Stir in broccoli and chicken and spread into prepared baking dish. Top with remaining cheese.
5. In a small bowl, mix the butter and bread crumbs. Sprinkle the topping over the chicken mixture.
6. Bake 20-25 minutes, or until the breadcrumbs are lightly browned and the mixture is bubbly and hot and reaches an internal temperature of 165 degrees.

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| **Prep Time:** 10 minutes | **Cook Time:** 20-25 minutes | **Total Time:** 30-35 minutes | **Yield:** 20-24 servings |