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# Chicken and Broccoli Dish

*Mickey Felber - Dayton's Brookdale*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**3 to 4 whole chicken breasts**

**1 package (10 ounce) frozen chopped broccoli**

**3 slices (2 cups) bread, cut into 1/4-inch cubes**

**1/4 cup mayonnaise**

**1 can (10-3/4 ounce) cream of chicken soup**

**1 package (8 ounce) shredded Cheddar cheese**

**1/4 to 1/2 cup butter, melted**

Preheat the oven to 350 degrees. Bake the chicken for one hour. Cool and cut up the chicken.

In a saucepan, cook the broccoli as directed on the package.

Place the broccoli into a 12x12-inch casserole or a 9x13x2-inch casserole.

Arrange the cut up chicken over the broccoli.

In a small bowl, combine the mayonnaise and soup. Spread over the chicken and broccoli. Sprinkle cheese over the soup mixture. Sprinkle the bread cubes over the cheese. Drizzle with butter.

Bake for

Yield: 6 to 8 servings

**Chicken**

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*Per Serving (excluding unknown items): 1370 Calories; 117g Fat (75.3% calories from fat); 39g Protein; 48g Carbohydrate; 2g Dietary Fiber; 210mg Cholesterol; 2637mg Sodium. Exchanges: 3 Grain(Starch); 4 Lean Meat; 0 Vegetable; 15 1/2 Fat.*