

Chicken Broccoli Casserole

Nona Mooers

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

3 chicken breasts
1 box frozen broccoli spears
1 can cream of chicken soup
1/2 cup mayonnaise
1 teaspoon lemon juice
1/4 teaspoon curry powder
1 1/2 cups grated cheddar cheese
3/4 cup seasoned bread crumbs
4 tablespoons melted butter

Preheat the oven to 325 degrees.

Steam the chicken until tender. Steam or microwave the broccoli until tender. Place the broccoli spears in the bottom of a buttered 9x9-inch cake pan. Cut up the chicken into small pieces and place on top of the broccoli.

In a small bowl, mix the soup, mayonnaise, lemon juice and curry powder. Pour over the chicken and broccoli. Layer the grated cheese on top of the soup mixture.

In a small bowl, mix the seasoned crumbs and the butter. All crumbs should be coated, but they should not clump together. Sprinkle the crumbs over the top of the cheese.

Bake for 25 to 30 minutes until the crumbs are golden brown.

Per Serving (excluding unknown items): 3827 Calories; 286g Fat (67.0% calories from fat); 242g Protein; 76g Carbohydrate; 4g Dietary Fiber; 909mg Cholesterol; 6068mg Sodium. Exchanges: 5 Grain(Starch); 32 Lean Meat; 0 Vegetable; 0 Fruit; 26 1/2 Fat.