



Harveys Chicken Divan



Ingredient List

8 chicken breast halves
1/4 cup onion, diced
1/4 cup celery, diced
Salt to taste
3 (10 oz.) packages frozen broccoli spears
2 (10 3/4 oz.) cans cream of chicken soup, undiluted
1 cup mayonnaise
3 tablespoons lemon juice
1 teaspoon curry powder
1 cup Cheddar cheese, grated
1 cup buttered bread crumbs or stuffing

Directions

Simmer chicken breasts in small amount of salted water with onion and celery 45 minutes. Cool in stock. When cool, skin and debone.

Cook broccoli in salted water until tender-crisp (al dente).

Layer broccoli in buttered 9x13x2-inch baking dish. Put chicken breast on broccoli spears. Mix undiluted soup, mayonnaise, lemon juice and curry powder. Pour over chicken. Sprinkle with cheese and top with buttered bread crumbs or stuffing.

Bake in a 350 degree oven 30 minutes or until hot and bubbly.

Serves: 8