



FROM ANDREA'S KITCHEN

CHICKEN DIVAN

by Andrea Woodson

This month's recipe is Chicken Divan. This is a true tried and tested recipe passed down from my Mother-in-law. She would always make this when we would all get together for our Sunday family dinners and serve it with her delicious flaky homemade biscuits. Every plate would be scraped clean. Even the kids loved it! The best thing about this recipe is it's very customizable. If you are short on time, you can use a rotisserie chicken or if you want a more homemade dish you can make the soup from scratch. You can also serve this over rice or with a salad and some warm crusty bread for a special dinner!

INGREDIENTS

- 2 chicken breasts
- 4 boneless skinless chicken thighs
- 2 carrots
- 2 stalks of celery
- 1 small onion
- 1 T. of Rosemary
- 1 T. of Thyme
- 1 t. of sage
- 1 T. Salt
- 1/4 t. pepper
- 2 bunches of fresh broccoli
- 2 cans of condensed chicken soup
- 1 cup of mayonnaise
- 1 cup of sour cream
- 1 T. of curry powder
- 1 t. of lemon juice
- 1 1/2 cups of shredded cheddar cheese
- 1 teaspoon of paprika



PREPARATION

Boil chicken in a large pot with just enough water to cover the chicken. Cut carrots, onion and celery to bite sized pieces and add to water along with the sage, rosemary, thyme, salt and pepper. Boil for 30 minutes. Next strain chicken and vegetables in a colander. Grate your cheese and set aside. In a separate bowl add the condensed soup, mayonnaise, sour cream, curry powder and lemon juice. Chop the broccoli into bite sized pieces. In a 9"x13" baking dish layer the broccoli, chicken with boiled vegetables and cheese. Season with salt and pepper to desired taste. Pour soup mixture all over the top and sprinkle with paprika. Bake at 375 degrees for 30 minutes.

I hope you enjoy this recipe and that it becomes a tradition for your family dinners!