

CHICKEN & BROCCOLI CASSEROLE

SERVES 6-8

- CUT ALONG THIS LINE
- 3 cups broccoli florets, cooked/drained
 - 4 cups roasted chicken breast, cut into small bite size pieces
 - 1/2 teaspoon celery salt
 - 1 cup onions, chopped
 - 1 egg, beaten
 - 1 (10-3/4 oz.) can cream of chicken soup
 - 1 (10-3/4oz.) can cream of mushroom with roasted garlic soup
 - 1 cup mayonnaise
 - 1/2 cup sour cream
 - 1-1/2 cup pepper jack cheese, grated
 - 1 stick butter, melted
 - 1 (6 oz.) box chicken-flavored stuffing mix
 - 1/2 cup Parmesan cheese in jar, grated

- Preheat oven to 400 F.
- Combine broccoli, chicken, celery salt, onions, egg, chicken soup, mushroom soup, mayonnaise, sour cream and cheese. Mix well.
- Pour mixture into 9 x 12 x 1-1/2 inch (2 qt.) glass baking dish.
- Bake 30 minutes.
- Combine melted butter, stuffing mix and cheese, mix well.
- Remove casserole from oven after 30 minutes; gently fold stuffing mix into broccoli mixture.
- Return to oven and bake an additional 10 minutes.

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FOLD ALONG THIS LINE



CUT ALONG THIS LINE