

# CHICKEN CASSEROLE WITH BROCCOLI

MOM

2 CUPS CHICKEN CUT IN LARGE PIECES  
2 PKGS BROCCOLI (forzen) OR 1 BUNCH FRESH  
1 PKG LIPTON ONION SOUP MIX      1 PINT SOUR CREAM  
1 CUP CREAM (whipped)      1 TBSP PARMESAN CHEESE

COOK CHICKEN AND CUT IN PIECES AND LET STAND IN BROTH  
OVER NIGHT. BROCCOLI MAY ALSO BE DONE THE DAY BEFORE.  
ARRANGE BROCCOLI ON BOTTOM OF CASSEROLE AND SIDES AND  
SPOON HALF OF SAUCE OVER IT. ARRANGE CHICKEN PIECES OVER  
BROCCOLI. FOLD WHIPPING CREAM IN OTHER HALF OF SAUCE &  
POUR OVER CHICKEN. BAKE 350° FOR 20 MINUTES  
SPRINKLE PARMESAN CHEESE OVER CASSEROLE AND SERVE

SERVES 6-8

SAUCE: BEAT SOUP MIX AND SOUR CREAM TOGETHER