

# A Sutherland Belle

## Grandmother's Chicken Divan Casserole

### INGREDIENTS

- 2 pounds boneless skinless chicken breasts, cubed
- 1 onion, diced
- 2 Tablespoons butter
- 1 Tablespoons olive oil
- 2 heads of broccoli, cut into florets (about 8 cups)
- 1 (10.5 ounces) can condense cream of chicken soup with herbs
- 1 cup sour cream
- 1/3 cup whole milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon dry mustard
- 1 Tablespoons curry powder
- 2 teaspoons chicken powder
- 3 cups shredded chicken
- 2 1/2 cups shredded cheddar cheese, divided
- 1/2 cup crushed Ritz crackers
- 2 tablespoons salted butter, melted

### INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Heat a cup of water in a pan, add broccoli, cover, and cook for 4 mins. Drain broccoli and put aside.
3. Sprinkle chicken lightly with salt and pepper.
4. Melt butter and oil in a Dutch oven or large pot over medium heat. Add the chicken and sauté for 4 minutes, until the chicken is about halfway done. Add onion and cook for 3-5 more minutes, until the chicken is cooked through. Remove from heat. Add broccoli to the pan and mix.
5. In a large bowl mix the cream of chicken soup, sour cream, milk, seasonings, and *half* of the cheese. Stir to combine. Fold in the chicken and broccoli mixture.
6. Transfer to a lightly greased 9 x 13 casserole dish and top with remaining cheese.
7. Cover and bake for 20 minutes. Remove and increase heat to 400 degrees.
8. Combine the melted butter and Ritz crackers. Sprinkle over the casserole and bake for 8-10 minutes, until the top is golden brown. Serve over rice, mashed potatoes, or biscuits.