

A Sutherland Belle

Chicken Broccoli Casserole

INGREDIENTS

- 2-lbs. chicken breasts or thighs, cut into bite-sized pieces
- 2 Tablespoons olive oil
- 2 large heads of fresh broccoli, cut into bite-sized pieces
- 1 (14.5 ounces) can of Campbell's Chicken with Herbs condensed soup
- 2 tablespoons Dijon mustard
- 2 teaspoons Old Bay Seasoning
- 1 teaspoon garlic powder
- 1/2 teaspoon cayenne pepper
- 1 onion, diced
- 12 ounces swiss cheese, shredded and divided
- 2 (8-ounce) tubes of refrigerated crescent roll dough (8 counts)

INSTRUCTIONS

1. Preheat oven to 375°F. Lightly grease a 9x12" baking dish. Set aside.
2. In a pan, add olive oil and chicken. Cook for 8-10 minutes or until chicken is cooked through. In another pan, steam broccoli for 5 minutes or until just tender. Mix chicken with broccoli and remove from heat.
3. In a large bowl, mix condensed soup, garlic powder, cayenne pepper, Old Bay seasoning, Dijon mustard, and onion. Add chicken, broccoli, and half of the shredded swiss cheese to the bowl.
4. Unroll 1 tube of the crescent roll dough. Roll the dough and place each rolled crescent roll in the bottom of the prepared baking dish.
5. Bake for 5-6 minutes, or until the crescent rolls are slightly golden brown. Do not cook all the way.
6. Once the crescent rolls are done, slowly and carefully pour the broccoli cheese mixture on top. Sprinkle with the remaining cheese. Unroll the second roll of crescent rolls and cut them into 10 even strips, and then cut 5 strips in half to form a lattice topping.
7. Put the dish back in the oven for about 15-20 more minutes, just until everything is hot and bubbly. You may want to cover it with aluminum foil halfway through baking to prevent burning.