

Our State eats

Published in the February 2019 issue of Our State

Curried Chicken & Broccoli Casserole

Yield: 8 servings.

- 2 tablespoons unsalted butter, softened**
- 2 cups bite-size broccoli florets, stems removed**
- 4 ounces cream cheese, softened**
- 1 cup light cream**
- 1 cup mayonnaise**
- 2 tablespoons freshly squeezed lemon juice**
- 2 teaspoons curry powder**
- ½ teaspoon salt**
- 4 roasted chicken breasts, chopped**
- 2 cups sharp shredded cheese**
- 1 cup slivered almonds**

Preheat oven to 350°. Using a large nonstick skillet, melt butter over medium heat. Add broccoli florets and sauté until just fork-tender. Remove from heat and set aside.

In a medium mixing bowl, blend together cream cheese, light cream, mayonnaise, lemon juice, curry, and salt.

Grease an 8 x 8-inch baking dish and layer broccoli and chopped chicken inside. Pour cream mixture over broccoli and chicken. Sprinkle with cheese and almonds. Bake, uncovered, for 25 to 30 minutes or until cheese is bubbling and almonds are golden brown.



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