

Chicken Divan for Wednesday Community Fellowship

Makes 20 servings, costs approx. \$22-\$27

Need large aluminum pan (approx 20"x12"x3") aka full steamer pan
(pans are available in room 105)

- 1) Preheat oven to 375
 - 2) Pour the following ingredients in aluminum pan...
 - 4 cups of long grain white rice
 - 7 cups of BOILING water
 - 8 tablespoons of butter
 - 4 teaspoons of salt
 - 3) Cover pan tightly with foil
 - 4) Bake until all the water is absorbed (approx 22-27 minutes)
 - 5) Let the rice rest for 5 minutes and fluff with a fork

 - 6) Microwave 2 bags (12ozs) of frozen broccoli for 8 minutes (recommend power level 8)
 - 7) Turn bag over and repeat (8 minutes, power level 8)
 - 8) Add broccoli to pan on top of rice

 - 9) Debone 2 rotisserie chickens (approx. 5lbs of chicken) OR cook 5lbs of boneless chicken and cut or shred into small pieces
 - 10) Add chicken to the rice and broccoli

 - 11) Make sauce:
 - 3 cups of sour cream
 - 3 cups of mayonnaise
 - 2 teaspoons of yellow mustard
 - 1 teaspoon of curry powder
 - 12) Blend well with rice, broccoli and chicken
 - 13) Cover with 3 cups of shredded cheddar cheese

 - 14) Cover casserole with foil and deliver to the church refrigerator in room 105 **before** Wednesday (we will cook it in our warmers)
- OR**
- Cook thoroughly until cheese is melted and deliver to church **hot** at 5:00pm on Wednesday