

Curried Chicken and Broccoli Casserole

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

8

Description

This curry chicken and broccoli casserole is my 13yearold sons favorite dish he requests it each year on his birthday The creamy cheese sauce contrasts beautifully with the crunchy cornflake topping Its a standby meal and easy to make freeze and bake at a later date You can freeze it for up to six months If frozen bake uncovered for 1 hour

Ingredients

- - cooking spray - 1 bunch broccoli
- cut into chunks - or more to taste - 2 (10.5 ounce) cans cream of chicken soup - 1 cup mayonnaise - ¼ cup lemon juice - 1 teaspoon curry powder - salt and ground black pepper to taste - 1 (3 pound) cooked rotisserie chicken
- meat removed from bones and chopped - 1 cup shredded Cheddar cheese - 1 cup crushed corn flakes cereal - ¼ cup slivered almonds (Optional)

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray. Place broccoli into a microwave-safe dish with 2 tablespoons water. Cover and microwave on high until broccoli is steaming and bright green
2. 2 to 3 minutes. Meanwhile
3. whisk condensed soup
4. mayonnaise
5. lemon juice
6. curry powder
7. salt
8. and pepper together in a bowl until well combined. Transfer broccoli to the bottom of the prepared baking dish. Layer cooked chicken over broccoli
9. then pour soup mixture over top. Sprinkle Cheddar cheese over the casserole
10. followed by crushed cornflakes and almonds. Bake
11. uncovered
12. in the preheated oven until casserole is bubbling
13. cheese is melted
14. and topping is browned
15. about 30 minutes.