CHICKEN Broccoli casserole recipe

Ingredients

- 6 whole chicken breasts, cooked and chopped (you can substitute store-bought rotisserie chicken to cut down on cook time)
- 2 packages (10 oz. each) frozen chopped broccoli, cooked for 5 minutes
- 3/4 cup light mayonnaise
- 1 Tablespoon (Tbsp) <u>Cherchies® Champagne</u> Mustard
- 1 teaspoon (tsp) <u>Cherchies® Garlic 'n Herbs</u>
 <u>Seasoning</u>
- Homemade Cream of Mushroom Soup (you could use use 2 cans of store-bought Cream of Mushroom Soup...but why? Homemade is much better)
- 3/4 cup sharp shredded cheese
- 1/4 lb (1 stick) butter
- 1 teaspoon (tsp) <u>Cherchies® Garlic 'n Herbs</u> <u>Seasoning</u>
- 6 oz. panko bread crumbs (we used Gluten Free Panko crumbs)



Preparation

- Cut cooked chicken into bite size pieces and mix with mayonnaise in a large bowl. Add broccoli, soup, <u>Cherchies® Champagne Mustard</u>, and <u>Cherchies® Garlic 'n Herbs</u> <u>Seasoning Blend</u>, and cheese. Mix together and spread the mixture into a 9x13 casserole dish.
- 2. In a small bowl, melt butter in the microwave and stir in bread crumbs. Place bread crumbs over the casserole and bake at 350 degrees for 50 minutes, or until golden and bubbly. Enjoy!