



CHICKEN AND BROCCOLI BAKE

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This Chicken and Broccoli Bake is a tried and true recipe that we've been making for years. Creamy layers of broccoli and chicken topped with buttery breadcrumbs in this easy casserole.

□ prep time: 15 MINS □ cook time: 30 MINS □ total time: 45 MINS

□ servings: 8 SERVINGS

INGREDIENTS

- 4 chicken breast halves, (about 2-3 cups cooked chicken if you already have some)
- 1 1/2 pounds broccoli florets, cooked until tender crisp
- 1 (10.5-oz) can cream of chicken soup
- 1/2 cup milk
- 1/4 cup mayonnaise
- 1/4 cup salad dressing, (like Miracle Whip)
- 1 cup grated cheddar cheese
- 1 teaspoon lemon juice
- 1/2 cup bread crumbs
- 1/4 cup grated Parmesan cheese
- 2 tablespoons butter, cut into small pieces.

INSTRUCTIONS

1. if you don't already have cooked chicken, cook chicken breasts in water to cover for about 20-30 minutes. Preheat oven to 350 degrees and spray a 9x9 baking dish with cooking spray. Layer broccoli in bottom of pan; place chicken pieces on top of broccoli.
2. Mix soup, milk, mayonnaise, salad dressing, cheddar cheese, and lemon juice. Spread on top of chicken.
3. Sprinkle with bread crumbs and Parmesan cheese, and top with butter. Bake at 350 degrees for 30 minutes.

NOTES

Source: slightly adapted from The Lion House Cookbook

cuisine: **AMERICAN** *course:* **MAIN COURSE**

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