

## Chicken Divan

From [chelseasmessyapron.com](http://chelseasmessyapron.com)

### Ingredients

4 heaping cups fresh broccoli (about 2 florets)  
3 cups cooked chicken cut into small cubes  
3 tablespoons unsalted butter  
1/3 cup white all-purpose flour  
1 cup milk  
2/3 cup chicken broth  
1 and 1/2 cups sharp Cheddar cheese freshly grated, separated  
2/3 cup sour cream  
2 teaspoons chicken bouillon powder  
1 and 1/2 teaspoons Dijon mustard  
1 teaspoon each: garlic powder, onion powder, and dried parsley  
Sea salt and freshly cracked pepper

### Topping

3/4 cup panko (or crushed Ritz crackers)  
2 tablespoons butter

### Instructions

**Broccoli and chicken:** Preheat the oven to 350 degrees F. Cut broccoli into bite-sized florets. Bring a large pot of water to a rolling boil, add in chopped broccoli and cook for 3 minutes. Drain and let stand to thoroughly dry. Chop the chicken into bite-sized pieces to make 3 cups.

**Sauce:** Melt butter in a small pot over medium heat. Once melted, gradually add in flour, whisking constantly until a thick paste forms. Whisk for one minute and then gradually add in 1/3 cup of the milk while continuing to whisk. Gradually whisk in 1/3 cup chicken broth. Add in another 1/3 cup milk, the remaining 1/3 cup broth, and last remaining 1/3 cup milk. Whisk until completely smooth. Add in 1 cup of cheese and whisk again until completely smooth. Add in sour cream and whisk until smooth. Stir in the chicken bouillon powder, Dijon mustard, garlic powder, onion powder, dried parsley, and salt and pepper to taste.

**Assemble and Bake:** Add the dry broccoli (if it's still wet, it will make the casserole soggy) to the base of a 9x13-inch casserole dish. Sprinkle the chicken over top. Pour the sauce over everything, spread to evenly coat, and sprinkle remaining 1/2 cup cheese over top of sauce. In a saucepan over medium-high heat, melt the remaining 2 tablespoons butter. Add the panko and toast, stirring constantly, until crumbs are light brown and toasted. Sprinkle topping evenly over cheese. Cover the casserole with foil and bake for 30 minutes or until bubbly around the edges. Remove and serve hot.

### Preparing in advance

To make ahead of time, assemble the casserole according to recipe instructions right up until baking (store panko topping in a bag separately to avoid a soggy topping). Cover with foil and refrigerate for up to 2 days.

When ready to bake: Let the casserole sit on the counter as the oven preheats to 350 degrees F. Bake for 35 minutes (add panko topping mixture and keep the casserole covered with foil) or until heated through, and bubbly around the edges.

### Reheating

To reheat Chicken Divan in the oven, cover the leftovers in the casserole dish with foil and bake at 350 degrees F. for 30 minutes or until warmed through.

You can also reheat individual servings in the microwave.