



Noreen's Kitchen

Freezer Banking

Chicken Divan

Ingredients

6 chicken breasts, cooked & shredded	4 cups shredded cheddar cheese
2 cans cream of chicken soup	1/4 cup grated parmesan cheese
2 cups sour cream	2, 1 pound bags broccoli florets
2 cups good quality mayonnaise	Paprika for a pretty top

Step by Step Instructions

In a large bowl, combine cream of chicken soup, sour cream, mayonnaise and 2 cups of cheddar cheese.

In a large bowl, combine broccoli, shredded chicken and sauce mixture either stir or mix by hand to incorporate thoroughly. You want to make sure you have even distribution of all the ingredients.

Divide the mixture between two 8x8 heavy duty foil pans and compact and smooth to ensure there are no pockets of air in the casserole.

Top each pan with 1 cup of the remaining shredded cheddar cheese and sprinkle with 2 tablespoons of Parmesan cheese.

Sprinkle the top of each pan with paprika if desired.

To prep pans for freezer:

Place a layer of parchment on the top of each pan.

Cover with 1 layer of heavy duty aluminum foil or 2 layers of regular duty foil.

I like to cut a sheet of chip board or card board just a bit larger than the base of the pan to slip the pan on to so that it is a bit more stable getting it to the freezer and having the casserole keep it's shape.

Create a label with baking instructions: Remove from plastic bag, discard cardboard, place on a baking sheet and bake in a 375 degree oven for 45 minutes. Remove foil and parchment and return to oven for 15 minutes until browned and bubbly.

Place each pan into a 1 gallon zip top bag and seal, trying your best to get all the air out of the bag.

Place label on the outside of the bag before freezing.