

Broccoli & Chicken Casserole

750 grms Broccoli (use floret's only - makes 500grms for casserole approx.)

1 Cooked Chicken

Tin Cream Chicken Soup

200grms approx. Sour Cream

1 Small onion

One teaspoon curry powder

Pepper to taste

200grms Grated Tasty Cheese

Quarter teaspoon Paprika

Prepare Broccoli by cutting florets fairly small and blanching.

Prepare Chicken by taking off bone, skinning pieces, and chopping into large fork size pieces.

Chop onion very small.

Mix together Chicken Soup, Sour Cream, Onion, Curry Powder and Pepper.

Grease Casserole (Casserole 20cms x 30cms good to use).

Put Broccoli then Chicken into casserole and cover with Mixture.

Finish top with grated cheese and sprinkling of paprika.

Put into middle of oven preheated to 170C., and cook until top is nicely coloured, approximately 20-30 minutes.

Serve with rice.