



## French Chicken Broccoli Supreme

### Ingredients:

- 1 - lb. fresh broccoli Break in pieces, and steam for 2 minutes.
- 3 cups cooked chicken breasts - Break up in small pieces
- 3 cups Grated Cheddar Cheese divided
- 2-3 cups breadcrumbs, crushed slightly
- 1 stick melted butter

### SAUCE:

- 1/3 C. Butter melted
- 1/4 C. Cornstarch, dissolved in 1/2 C. COLD Water
- 1/3 C. Chicken Broth
- 1/4 tsp. Salt
- 1/4 tsp Pepper
- 2 Cups Milk
- 1 1/2 cups of the above Cheddar Cheese

### Directions:

In greased 13×9 pan, layer the broccoli and chicken, then set aside. In saucepan over medium heat, combine the melted butter, cornstarch dissolved in water, chicken broth, seasonings, and milk. Stir well, and continue stirring until sauce has thickened. Turn heat down to low, and add 1 1/2 cups grated cheddar cheese. Stir until melted. Pour over the chicken and broccoli. Top with 1 1/2 cups grated cheddar cheese.

Melt the butter. Crush breadcrumbs in large zip-lock bag with a rolling-pin.

Don't crush too small. Sprinkle crumbs over the top of the grated cheese.

Drizzle with melted butter.

Bake uncovered at 350 degrees for about 30 minutes, or until hot & bubbly.