

Chicken Divan

Fullest

January 25, 2023

1 Intro

Indian flavored broccoli casserole tbh. Delicious, moist, and creamy as hell.[2] I made this recipe because I had a buttload of chicken to get rid of. I also wanted to try using the instant pot for that part of this process.[1]

2 Ingredients List

- poached chicken[1]
- 2 florets of broccoli
- water
- 1 cup cream cheese
- 1 cup heavy (whipping) cream
- 1 cup sour cream
- 1 tbsp curry powder[3]
- 1 cube of chicken bouillon

3 Tools used

- Mixing Bowl
- Spoon or Whisk
- 9x13 baking tray
- Knife & cutting board
- Strainer
- Pot
- Wooden spoon

4 Cooking Method

- Add cream cheese to a mixing bowl
- Let it sit for a half hour to soften

- Add in heavy cream and sour cream and **stir** until homogenous
- **Set** this sauce aside
- Boil some water in a pot
- Chop your broccoli florets
- Add broccoli florets to boiling water, **boil** for about 3 minutes
- **Strain** the broccoli
- **Chop** or **Shred** some poached chicken
- Add the chicken and broccoli to the mixing bowl of sauce
- **Stir** until well-combined
- Pour everything into a 9x13 baking tray
- Bake for 35 minutes

5 Serving Method

Use a spatula to lift pieces and serve in bowls or plates

6 Comments

References

- [1] Amy + Jacky. Instant pot chicken breast. <https://www.pressurecookrecipes.com/instant-pot-chicken-breast/>, 2021. Accessed: January 25, 2023.
- [2] The Modern Proper. Low-carb chicken divan. <https://themodernproper.com/low-carb-chicken-divan>, 2019. Accessed: January 25, 2023.
- [3] Sarah. Simple homemade curry powder. <https://www.curiouscuisiniere.com/homemade-curry-powder/>, 2022. Accessed: January 25, 2023.