

Diane's Chicken & Broccoli Casserole

INGREDIENTS

- 3 cups cooked rice
- 1 lb. fresh broccoli, sliced in spears or frozen broccoli, cooked
- 3-4 cups chicken, cooked and cut into bite-sized pieces
- 1/3 cup butter, melted
- 1/4 cup cornstarch
- 1/2 cup cold water
- 1/3 cup chicken broth
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cup milk (use half and half for a richer sauce)
- 8 oz Old English cheese, Gouda cheese or sharp cheddar, grated

DIRECTIONS

1. Preheat oven to 350°F and grease a 9x13-inch baking dish.
2. Steam broccoli for 2 minutes, and layer broccoli and chicken in baking dish.
3. Stir cornstarch into 1/2 cup cold water. In a saucepan over medium heat, combine the melted butter, dissolved cornstarch, broth, seasonings, and milk. Cool until thick.
4. Add cheese, and stir until melted. Pour over chicken and broccoli. Bake 35 minutes. Enjoy!