



Chicken Divan

This was an all time favourite as a child, but you rarely see it today. I found an old family recipe, gave it a try and took a trip down memory lane. It really is so tasty.

Apparently it was named after the place of its invention, the Divan Parisienne Restaurant in the New York Chatham Hotel where it was served as the signature dish in the early twentieth century. In French, the word *divan* refers to a meeting place or great hall, and thus the name was chosen to imply a kind of continental elegance. There is obviously a classic way of making this dish, however this one cheats:

Serves 4 but obviously you can reduce by half. 50 mins.

- 4 Chicken Breasts, cooked by whatever means and cut into bite size pieces, if making half the amount you could use leftover chicken, or turkey.
- Large broccoli, cut into its florets and boiled for 5 minutes
- 2 Tins of Campbell's Condensed Soup - Cream of Chicken or Mushroom, or both!
- 1 Cup of Mayonnaise - that's about 235mls.
- 2 Tsp Curry Powder.
- 2 Tsp Lemon Juice.
- Grated Cheddar.
- Breadcrumbs (optional)

Heat the oven to 180 degrees.

Mix the soup, mayonnaise, curry powder and lemon juice.

Put the broccoli in the base of a casserole dish, then layer the chicken on top.

Pour over the soup mix and top with grated cheddar. You can add breadcrumbs to the top if you like, but fry them golden in a little butter first.

Bake uncovered for 40 minutes until the cheese has melted started to brown.

Enjoy with some rice or noodles, crusty bread and a large glass of white.