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## TO SERVE CADETS - RECIPES

### Chicken Broccoli Casserole

**Yield:** Makes approximately 30 servings.

**Ingredients:**

- 2 – 2 ½ lbs frozen broccoli flowerets (defrosted)
  - 2 lbs shredded Monterey Jack Cheese
  - 5 lbs cooked chicken, chopped into bite size chunks
  - 1 50 oz can Cream of Chicken Soup
  - 2 cups milk (or more as needed)
  - 2 cups mayonnaise
1. Spray an aluminum hotel pans with pam. Layer the broccoli, chicken chunks and cheese in the pan.
  2. Mix the soup, milk, and mayonnaise till blended. Add more milk if necessary to be sure the mix is pourable. Pour the mixture gently over the other layers. Shake the pan to allow the liquid to soak into the pan. Poke holes into the casserole with the end of a wooden spoon or fingers to help the liquid soak into the pan.
  3. Spray the top of aluminum lid or foil and close the pan. Bake at 350 degrees for 1 to 1 ½ hours.
  4. Consider serving the casserole with cooked rotini pasta as a side.
  5. This recipe can easily be multiplied as needed to serve larger groups.

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