

Chicken Divan

1 teaspoon olive oil
4 cups chicken, cut into small pieces
4 cups chopped carrots, cauliflower, and broccoli

1 teaspoon curry powder
1 can cream of chicken soup
½ cup mayonnaise

1 cup shredded cheddar cheese

Heat olive oil in skillet over medium heat. Cook chicken until done.

Meanwhile, place vegetables with water in a medium saucepan and bring to a boil. Let cook for a couple minutes. Drain vegetables.

Place vegetables on the bottom of a 9x13-in. baking pan . Top with cooked chicken. Mix cream of chicken soup, curry powder, and mayonnaise. Spread over chicken mixture. Top with cheddar cheese.

Cover with aluminum foil and bake 20 minutes at 350°F. Remove foil and cook another 5 to 10 minutes, or until cheese is melted and starting brown and sauce is bubbling around the edges. Serve with rice.