

Parmesan Chicken Broccoli Casserole

- 2 cups diced, cooked chicken (2-3 chicken breasts)
 - 16 ounces frozen broccoli (1 bag) *
 - 2 cups milk
 - 16 ounces cream cheese (two 8 oz blocks)
 - 2 teaspoons garlic salt
 - $\frac{3}{4}$ cup plus $\frac{1}{4}$ cup shredded Parmesan cheese **
 - 1 sleeve Ritz crackers crushed
1. Cook the chicken, then slice or break it into bite size pieces.
 2. Cook broccoli in salted water.
 3. Place the broccoli in a 9 x 13 inch greased casserole dish.
 4. Heat the milk, cream cheese, garlic salt and Parmesan cheese over low heat, stirring till the mixture is smooth.
 5. Pour 1 cup of sauce over the broccoli. Add the chicken into the pan and pour rest of sauce over it. Sprinkle the top with $\frac{1}{4}$ cup Parmesan cheese** and Ritz cracker crumbs.
 6. Bake at 350 degrees for 25 to 30 minutes.

NOTES:

* I don't like mushy broccoli, so I substituted with blanched 16 oz *fresh* broccoli florets. Bring water to boil, add broccoli, and remove after boiling 3-4 minutes. Let drain well before adding to casserole dish.

** I actually prefer using grated parmesan cheese – the "powdered" kind (Kraft) – instead of shredded.