***NR# 119 Chicken Divan with Broccoli-US FOODS***

***Serving Size and Ingredients: 3oz Chicken, 1/2c Broccoli***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 5 lbs | 10 lbs | 20 lbs | Broccoli Florets, Fzn |
| 1/4c | 1/2c | 1c | Margarine |
| ½ tsp | 1 tsp | 2 tsp | Ground Black Pepper |
| 1/3c | 3/4c | 1 1/2c  | Grated Parmesan Cheese |
| 3 ½ lbs + 4 ounce | 7 lbs + 8 ounce | 15 lbs | Diced Chicken |
| 1/4c + 1 1/3 TBSP | 1/2c + 2 2/3 TBSP | 1 1/3c | Margarine |
| 3/4c | 1 1/2c | 3c | All purpose flour |
| 1 ¾ quarts | 3 ½ quarts | 7 quarts | 2% Milk |
| 1 ¾ cups | 3 1/2cups | 7cups | Liquid Egg |
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***Instructions:***

**1. Steam or boil broccoli until tender. Drain off excess liquid.**

**2. Place broccoli in baking pan(s).**

**3. Melt first-listed amount of margarine and pour over broccoli.**

**4. Season broccoli with pepper, and Parmesan cheese.**

**5. Layer chicken over broccoli**

**6. Melt second-listed amount of margarine and add flour, stirring until blended. Cook for 5 minutes.**

 **7. Add milk to flour mixture, stirring constantly. Continue cooking until thickened.**

**8. Add egg liquid to sauce, stirring until blended. Pour egg and flour mixture over chicken and broccoli.**

 **9. Bake in oven at 350 degree F for 15 minutes or until done.**

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***