



CHICKEN AND BROCCOLI CASSEROLE

- 4 Chicken Breasts
- 2 Heads Broccoli, Cut Into Flowerets
- 1/2 Cup Slivered Toasted Almonds
- 1/4 Cup Butter
- 2 Tablespoons Flour
- 2 Cups Cream
- 2 Egg Yolks
- Salt
- 1/2 Lemon, Juiced
- Dash Cayenne
- Grated Cheese

DIRECTIONS

1. Cook chicken breasts until done.
2. Slice as thin as possible.
3. Cook broccoli for 10 minutes in boiling, salted water.
4. Place broccoli in the bottom of a greased casserole.
5. Sprinkle with almonds.
6. Add a layer of overlapping chicken strips.
7. Make a sauce by blending butter and flour.
8. Gradually whisk in cream. Stir until smooth.
9. Beat egg yolks and lemon juice together.
10. Stir into cream sauce.
11. Season with salt and cayenne.
12. Pour over chicken and broccoli.
13. Sprinkle with grated cheese.
14. Bake in a 375 degree oven for 20 minutes.