

## **Cheesy Chicken and Broccoli Casserole**

1 package chicken breasts

32 oz. frozen broccoli pieces

1 can golden cream of mushroom soup

1 jar Old English cheese spread

8 oz. sour cream

1 can water chestnuts, drained and diced

2 C. cooked, white rice

3/4 C. Pepperidge Farm Stuffing, optional

Bring large pot of water to boil. Add chicken breasts and boil for 20 minutes. When 20 minutes are up, pour in frozen broccoli, return to a boil, and boil for 4 more minutes. Drain all in a colander. Pull out chicken breasts when cool enough to handle. Chop into small cubes and throw them back in with the broccoli. In a medium saucepan over medium-high heat, melt together soup and cheese spread, stirring often. When well blended, pull from heat and stir in water chestnut pieces and sour cream.

Grease a 13x9 glass dish. Spread rice over the bottom. Pour chicken/broccoli mixture evenly over rice. Pour cheese sauce over broccoli mixture. If desired you may scatter crushed stuffing mixture over the top, or you may leave the topping off. Bake at 350 degrees for 20 minutes, or until bubbly.