

## Chicken Divan

*From the AJC*

### Ingredients

1-1.5	lbs	Chicken meat, cooked, cut/torn into bite sized pieces
1	head	broccoli, cut into florets, steamed
2	C	milk
1	sprig	parsley
1		Bay leaf
2	Tbs	Butter
2	Tbs	Flour, AP
1	tsp	peppercorns, whole
1	tsp	mustard, Dijon
Pinch		pepper, cayenne
Pinch		nutmeg, grated
½	C	Cheese, Gruyere, freshly grated
½	C	Cheese, Parmigiano-Reggiano, freshly grated
		Salt, course
		Pepper, black, freshly ground

Preheat oven to 400 deg. Butter an 8-9 in. square baking dish. Spread the chicken over the bottom of the dish. Top the chicken w/ broccoli and season w/ salt and pepper. Set aside.

Place the milk in a small saucepan with the parsley, bay leaf, and peppercorns. Bring to a boil over med heat, remove and steep. Strain the milk, but keep warm. Set aside.

In a med, heavy-bottomed saucepan over med-low heat, melt 2 Tbs butter. Add the flour and cook, whisking for 2 to 3 minutes, until foaming. Remove the saucepan and cool for a minute, then whisk in strained, warm milk until no lumps remain. Return the saucepan to heat and bring to boil. Reduce heat to simmer and cook until thick. Add mustard, cayenne and nutmeg, season w/ salt and pepper.

Combine Gruyere and Parmigiano-Reggiano, then set half aside. Stir the other half into the sauce, stirring until completely melted.

Pour sauce over the chicken and broccoli. Combine the remaining cheese w/ the panko bread crumbs and spread over the sauce.

Bake until the top is browned and the sauce is bubbly, about 25 mins.