Chicken broccoli casserole

Ingredients

2 halves Boneless skinless chicken breast

(Depending size of pan) 2 bag of frozen Broccoli florettes (enough to cover bottom of pan)

1 block of each Colby jack cheese and cheddar cheese sliced (whatever you prefer sharp or medium)

1 canned Cream of mushrooms soup

Milk

Bacon bits

Directions

First wash and cut chicken breast into bite size and cook and set to the side. I personally prefer to cook the chicken in my low moisture pan with no oil.

Take the canned of cream of mushroom soup and pour into a small bowl and fill the empty can with milk to get the rest of the soup out of can and put milk into the bowl with the cream of mushroom and stir. (you are mixing milk with the cream of mushroom soup) and set to the side.

To assemble:

In an aluminum pan or casserole dish place the broccoli on the bottom of pan. Next place cooked chicken pieces on top of broccoli. Now add the sliced cheese on top of the chicken. Then pour the cream of mushroom mixture on top. Of cheese. Now sprinkle bacon bits on top. Place pan in 400 degree oven for 45 minutes. (could take an hour depending on oven and how much milk you put into the mixture.