



#### In your box

- 15 oz. Elbow Macaroni
- 12 oz. Broccoli Florets
- 2 oz. Grated Parmesan
- 6 oz. Shredded Cheddar Cheese
- 2 tsp. Seasoned Salt Blend
- 2 Green Onions
- 4 oz. Light Cream Cheese
- 4 tsp. Chicken Base
- 24 oz. Diced Boneless Skinless Chicken Breasts

\*Contains: milk, wheat

#### You will need

- Olive Oil, Salt, Pepper
- Slow Cooker, Large Pot, Colander

HOME CHEF  
**Fresh**  
AND EASY

Slow-Cooker

## Chicken Divan Casserole

with macaroni and broccoli

NUTRITION per serving—Calories: 622, Carbohydrates: 60g, Fat: 22g, Protein: 46g, Sodium: 1561mg.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Cook Time  
HIGH HEAT  
4 Hrs

Cook Within  
5 days

Difficulty Level  
Easy

Spice Level  
Not Spicy

## 👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Please read and follow all instructions in your slow cooker manual. Cook with a lid for the entire recommended cooking time; make sure to check that meal is fully cooked before eating. Use oven mitts or a towel when handling lid or pot.
- Ingredient(s) used more than once: **green onions**



1

### Prepare the Ingredients

- Cut **broccoli** into bite-sized pieces.
- Trim and thinly slice **green onions**, keeping white and green portions separate.



2

### Start the Meal

- Place **slow cooker liner** in slow cooker, if desired. *If using an electric pressure cooker, fold edges on top in before putting on lid.*
- Combine ½ cup **water**, **chicken base**, **diced chicken**, 1 Tbsp. **olive oil**, **seasoned salt**, **white portions of green onions**, ¼ tsp. **salt**, and a pinch of **pepper** in slow cooker.
- Turn slow cooker on to high heat. Cover, and cook until chicken reaches a minimum internal temperature of 165 degrees, 4 hours.



3

### Cook Pasta and Broccoli

- After 3 ½ hours, bring a large pot of **water** and 2 tsp. **salt** to a boil over high heat. Add **macaroni** to boiling water and cook, 5 minutes.
- Add **broccoli** and cook until macaroni and broccoli are tender, 4-5 minutes.
- Drain in a colander and set aside.



4

### Finish the Dish

- Stir **cream cheese**, **macaroni**, **broccoli**, **cheddar**, and **Parmesan** into slow cooker until combined.
- Plate dish as pictured on front of card, garnishing with **green portions of green onions**. Bon appétit!