

Cleveland County Kitchen
May, 2017
Food of the Month – Broccoli
Chef Lori Paterno
Chef's Recipe



Broccoli Raisin Salad

Ingredients:

5 cups of broccoli flowerets
1 cup raisins
1/2 cup chopped red onion
1/2 cup mayo
2 TBSP sugar
1 1/2 TBSP red wine vinegar
1 cup bacon crumbles

Directions:

In medium mixing bowl, combine dressing ingredients - mayonnaise, sugar and red wine vinegar. Add in chopped broccoli, red onion and bacon. Toss well to coat. Cover and chill.

Yields 8 servings

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NC Cooperative Extension
Cleveland County Center
130 South Post Road, Suite 1
Shelby, NC 28152
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Cleveland County Kitchen
May, 2017
Food of the Month – Swiss Chard
Chef Tom Greene
Chef's Recipe



Chicken & Broccoli Divan

Ingredients:

2 cups fresh steamed broccoli
2 cups cooked diced chicken
1 can cream of chicken soup
1 can cream of mushroom soup
1/2 cup mayonnaise
1 teaspoon lemon juice
1/2 cup white wine
1 1/2 cups shredded cheese

Directions:

Preheat oven to 350°F.

Place broccoli in the bottom of a greased 9-inch x 13-inch casserole dish.
Top with diced chicken.

In a medium bowl, blend together: cream of chicken soup, cream of mushroom soup, mayonnaise, lemon juice and white wine. Pour mixture over diced chicken.
Top with cheese.

Bake 35 to 40 minutes or until bubbly and lightly browned.
Yield 8 servings

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