Chicken Broccoli Rice Casserole

Ingredients

4 cups cooked rice

4 cups broccoli florets, steamed

2 cups chopped carrots

1 cup peas boiled

½ cup mayonnaise (optional)

2 tablespoons lemon juice

2 cups cheese, shredded/grated

1-2 cooked chicken breasts, cut into bite sized pieces (bake in oven, salted and oiled for 40 minutes)

1 can cream of chicken soup/ homemade roux. Melt 2 tablespoons butter in a pan. Add 2 tablespoons flour a little bit at a time, whisking constantly. Keep whisking until you have a paste. Add 2 cups milk slowly until nice and thick. Season with salt and black pepper.

1. Preheat oven to 180 degrees C.
2. Mix cream of chicken soup, mayonnaise and lemon juice in a large casserole dish.
3. Add the steamed broccoli, cooked rice, cooked chicken and shredded cheese. Stir everything together.
4. Cover with aluminium foil and bake for 30-40 minutes until cheese is melted and everything is hot.
5. Serve while warm.