



CONVIVIVUM  
URBAN FARMSTEAD

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Ham Dijon Casserole

### INGREDIENTS

4 cups shredded hashbrowns  
1 1/2 cups, cubed ham  
1 1/2 cups broccoli florets  
2/3 cup diced mushroom  
2/3 cup diced onion

### Sauce:

1 ¾ cups whole milk  
2 T. butter  
1 tsp. garlic powder  
3 ½ T. dijon mustard  
1 tsp. Italian seasoning  
1 tsp. salt  
½ tsp. pepper  
1 ½ T flour whisked in 2 T. water

### INSTRUCTIONS

1. Preheat the oven to 400 degrees F. Spray a 9x13 casserole pan.
2. Mix the ham, hashbrowns, broccoli, onion, and mushrooms in the casserole pan.
3. Whisk flour and water together in a small bowl until the flour dissolves. Set aside.
4. In a small saucepan, melt the butter over medium heat. When melted, add the milk and seasonings (garlic powder, dijon mustard, italian seasoning, salt, and pepper). Simmer for 5 minutes. Add the flour/water mixture. Whisk until thick and bubbly.
5. Add sauce to casserole dish. Stir all together.
6. Bake, uncovered, for 35-40 mins.
7. Remove from oven and let cool for a couple of minutes before enjoying!

## CONVIVIVUM URBAN FARMSTEAD

*Follow us on FACEBOOK to stay up to date with each week's casserole recipe and availability*

[info@convivium-dbq.com](mailto:info@convivium-dbq.com)

563.557.2900

2811 Jackson St. Dubuque, IA 52001

