



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.

Dijon Chicken Casserole

INGREDIENTS

4 cups shredded hashbrowns
1 1/2 cups, cooked, cubed chicken
2 cups broccoli florets
1 cup diced mushroom
1/2 cup diced onion

Sauce:

1 3/4 cups whole milk
2 T. butter
1 tsp. garlic powder
3 1/2 T. dijon mustard
1 tsp. Italian seasoning
1 tsp. parsley
1 tsp. salt
1/2 tsp. pepper
1 1/2 T flour dissolved in 2 T. water

INSTRUCTIONS

1. Preheat the oven to 400 degrees F. Spray a 9x13 casserole pan.
2. Mix the chicken, 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, parsley, 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 min.
7. Remove from oven and let cool for a couple of minutes before enjoying!

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