



CONVIVIVUM
URBAN FARMSTEAD

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, Broccoli, and Rice Casserole

INGREDIENTS

2 cups rice, uncooked
½ small yellow onion, finely diced
½ cup chopped celery
1/2 pound cubed ham
1 teaspoon oregano
2 cups chopped broccoli
2 Tbsp butter
2 Tbsp flour
½ tsp salt
1 tsp garlic powder
¼ tsp pepper
1.5 cups milk
1.5 cups chicken broth
1 ½ cup shredded cheddar cheese, divided
3 Tbsp breadcrumbs

INSTRUCTIONS

1. Spray or butter a 9x13 casserole pan. Preheat the oven to 375 degrees F.
2. Pour the dry rice evenly throughout the bottom of the casserole pan. Then layer the onion, celery, ¾ C. cheese and cubed ham, spreading everything evenly throughout the pan.
3. Sprinkle the oregano and then the broccoli on top of the meat and rice. Set aside.
4. In a small saucepan over medium heat, melt the butter. Add the flour and using a whisk, stir until combined. Keep stirring for about 30 seconds and then add in the stock and stir until the clumps are gone. Add in the milk, garlic, salt and pepper and stir until combined. Continue cooking the sauce until it reaches a simmer. Then add ¾ C. shredded cheese and stir until melted.
5. Gently pour the sauce into the casserole pan and use the back of a spoon to pat all of the ingredients into the liquid.
6. Bake, covered, at 375 for about 40 minutes. Sprinkle breadcrumbs on top. Let sit 5 minutes.

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