

## **BROCCOLI RICE BAKE**

1/4 cup Augason Farms Dehydrated  
Chopped Onions, rehydrated  
1/3 cup butter  
1 cup Augason Farms Freeze Dried  
Broccoli & Florets, rehydrated  
2 cups cooked rice  
1/2 cup Augason Farms Freeze Dried  
Shredded Colby Cheese, rehydrated  
1 cup cream of mushroom soup  
Sauté onions in butter and add the  
remaining ingredients. Mix well. Pour  
into a two quart greased casserole dish.  
Bake 350°F uncovered for 40 to 45  
minutes.

## **CHICKEN DIVAN**

2 cups water  
1/2 cup Augason Farms Chicken Flavor  
Bouillon  
4 cups Augason Farms Freeze Dried  
Chicken Breast Chunks, rehydrated  
2 cups Augason Farms Freeze Dried  
Broccoli & Florets, rehydrated  
2 tablespoons butter  
3 tablespoons Augason Farms Enriched  
Unbleached All Purpose Flour  
1/2 cup light cream  
Salt and pepper to taste  
Grated parmesan cheese

In a large saucepan, add water, bouillon  
and chicken, stir until blended. Simmer  
for 20 minutes. Remove the chicken  
from the broth, save broth. Arrange  
broccoli florets on the bottom of a  
baking dish. Arrange the chicken pieces  
on top. Make a white sauce with the  
butter, flour, remaining chicken broth  
and cream. Pour sauce over top the  
chicken mixture. Salt and pepper to  
taste. Sprinkle with grated parmesan  
cheese. Bake 400°F for 15 to 20  
minutes.