

# SAUSAGE BROCCOLI RICE CASSEROLE

The photos below road map this simple Shake-Up, but the following will bring it home:

## STEPS

- 1 Turn your oven to **350** to preheat.
- 2 Make 2 C. long grain rice (Jasmine or Basmati), in stock or water according to the package directions.  
*BUT only cook the rice 1/2 time in those directions.*  
Remember, this is a casserole, so the rice is going to continue to cook while it's in the oven.
- 3 Warm on low 2 C. of your Chowder in a saucepan while the rice is cooking.  
*Now's the hard part, Kidding of course*

WARMED CHOWDER & CHEESY RICE MIXED IN A GREASED OVEN-SAFE BAKING DISH.



- 7 Throw it in the oven on the middle rack for 20 minutes, or until you see it begin to bubble.

Sausage, broccoli, cheese & rice...  
No wonder why it's disappearing!

**BOOYAH!**



WARMING THE CHOWDER

- 4 Mix the warm Chowder & rice together in a large bowl.
- 5 Transfer to oven-safe bowls or casserole dish - whichever you prefer.
- 6 Top the casserole dish with some panko & grated **Parmigiano** or **Pecorino Romano**.





## **FINISHED BAKED CASSEROLE**

*Look at the golden-brown edges.  
Bubbly deliciousness!*