

CREAMY CHICKEN RICE CASSEROLE

- 2 cups Augason Farms Cream of Chicken Soup Mix
- 2 cups Augason Farms Freeze-Dried Chicken Breast Chunks, rehydrated
- 6 cups water
- 3 cups wild rice
- 3 1/2 cups Augason Farms Freeze-Dried Broccoli Florets & Stems (remove stems), rehydrated
- 1 cup Augason Farms Dehydrated Chopped Onions, rehydrated
- 1 clove of garlic, minced
- 2 tablespoons butter
- 1 1/2 cup Augason Farms Freeze-Dried Shredded Colby Cheese, rehydrated

Whisk soup mix into boiling water, simmer 10 to 12 minutes. Separately cook wild rice according to directions on package. Add rehydrated freeze-dried white chicken and rehydrated broccoli florets to soup mixture. In a small skillet, melt butter. Add minced garlic and rehydrated onions, sauté until onions are

transparent. Add sautéed mixture, wild rice and 1 cup of rehydrated shredded cheese to soup mixture. Stir well. Place in a greased 9" x 13" baking dish. Cover with foil, bake 350°F for 20 minutes. Remove foil, sprinkle with remaining shredded cheese. Bake until cheese is hot and bubbly.

CREAMY GARLIC CHICKEN

- 1 1/3 cups Augason Farms Cream of Chicken Flavored Soup Mix
- 4 cups water
- 1/2 clove garlic, minced
- 1/2 teaspoon parsley
- 2 cups Augason Farm Freeze-Dried White Chicken, rehydrated

Whisk soup mix into boiling water, add garlic and parsley. Simmer 12 to 15 minutes. Add rehydrated chicken to soup mixture, simmer additional 5 minutes and serve.