

Tricolor Quinoa Broccoli Casserole



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 1/2 cups **Furmano's Fully Cooked Tri-Color Quinoa**
- 2 cups Broccoli Florets, chopped
- 1 cup Milk
- 3/4 cup White Cheddar Cheese, freshly shredded
- 1/4 cup Fresh Garlic, Minced
- 3 units Wheat Bread
- 2 tablespoons Olive Oil
- 1 3/4 cups White Cheddar Cheese, freshly shredded
- As Needed Salt To Taste
- As Needed Black Pepper to Taste

In This Recipe



Fully Cooked Tri-Color Quinoa - 24 oz.



Fully Cooked Tri-Color Quinoa - 96 oz.

Preparation

1. In a food processor add bread and pulse until fine. This will be used to make breadcrumbs.
2. Preheat oven to 400F
3. In a medium sized saute pan over medium heat add Olive Oil and Garlic. Cook until the Garlic gets fragrant, then add the Bread and cook until bread gets slightly brown and crisp. Set Aside
4. In a medium sized pot add Quinoa, Milk and first part of Cheddar Cheese. Cook over medium heat until Cheddar melts. Reserve.
5. In a medium sized mixing bowl combine Quinoa mixture and Broccoli and toss.
6. In a 13X9 casserole dish add Quinoa/Broccoli mixture, sprinkle Cheddar and Breadcrumbs on top. Bake uncovered for twenty five (25) minutes. Serve Hot.

