



# CHICKEN SAUSAGE, BROCCOLINI AND WILD RICE CASSEROLE



## QimiQ BENEFITS

- Bake stable
- Quick and simple preparation
- Reduces discoloration
- Sauce can be mixed cold, no cooking required



15



easy

## INGREDIENTS FOR 1290 G

<b>225 g</b>	QimiQ Sauce Base
<b>285 g</b>	Broccolini
<b>200 g</b>	Indian Harvest Wild Rice
<b>100 g</b>	Chicken Sausage
<b>60 g</b>	Butter
<b>120 g</b>	Spanish onion(s), diced
<b>90 g</b>	Celery, brunoise
<b>90 g</b>	Carrots, brunoise
<b>120 g</b>	Mushrooms, sliced
<b>100 g</b>	Dry white wine
<b>20 g</b>	Worcestershire sauce
<b>100 g</b>	Sour cream 20 % fat
<b>125 g</b>	Pecorino Toscano, grated
<b>pcs</b>	Salt, to taste

## HERB TOPPING

## METHOD

1. Preheat the oven to 350° F/175° C.
2. Blanch broccolini in salted water, shock in ice water, drain, dry and set aside.
3. Boil 4 quarts of water with salt to taste, add wild rice and cook till tender. Drain and set aside to cool.
4. Remove sausage from casing and break apart into medium sized pieces.
5. In a large skillet heat butter and brown the sausage. Add onions, celery, carrot and mushrooms and cook till tender.
6. Deglaze with white wine, add worcestershire sauce. Set aside and briefly cool.
7. In a large bowl mix together the sausage vegetable mix, QimiQ Sauce Base, sour cream, pecorino toscano, broccolini and wild rice. Season to taste.
8. Place the mixture in a greased casserole pan, top with semi frozen Herb Topping. Bake in oven for 25-30 minutes or until desired color is achieved.