

Chicken Broccoli Cheese Casserole

with Golden Spring Tea

3 C Broccoli florets	1 C Chicken broth
2 C Cooked chicken (shredded)	1 C Heavy cream
1 C Sharp Cheddar cheese (shredded)	1 † Garlic powder
1 C Medium Cheddar cheese (shredded)	1 † Onion powder
1 C Colby Jack cheese (shredded)	Salt and pepper to taste
1/4 C Butter	2 T Golden Spring tea (brewed and cooled)
1/4 C Flour	

PREHEAT your oven to 350°F and grease a 9x13-inch baking dish.

STEAM broccoli florets until tender, then drain and set aside.

MELT butter in a saucepan over medium heat.

WHISK in flour to form a roux and cook for 1-2 minutes.

GRADUALLY ADD chicken broth and heavy cream, whisking constantly until the mixture thickens.

STIR IN Sharp Cheddar, Medium Cheddar, and Colby Jack cheeses until melted and smooth.

MIX cooked chicken, steamed broccoli, cheese sauce, garlic powder, onion powder, and brewed Golden Spring Tea in a large bowl.

SPREAD the mixture evenly in the prepared baking dish.

BAKE for 30-35 minutes or until the cheese is melted and bubbly.