

Lemongrass-Orange Chicken Casserole

2 C cooked chicken, shredded
1 C mushrooms, sliced
1 C cooked rice
1 C chicken broth
1 C milk
2 T butter
2 T flour
1 t salt

1/2 t pepper
1 t thyme
1 T [Lemongrass-Orange Chickenrole tea](#),
placed in a tea bag
1/2 t ground cardamom
1/2 t ground cumin
1/2 C shredded cheese (optional)
1/4 C seasoned breadcrumbs (optional)

1. Preheat the oven to 350°F.
2. **INFUSE THE TEA:** Heat the chicken broth until it's hot but not boiling. Add the Lemongrass-Orange Chickenrole tea bag and let it steep for about 5 minutes. Remove the tea bag and set the broth aside.
3. **MAKE THE SAUCE:** In a saucepan, melt the butter over medium heat. Stir in the flour and cook for about 1 minute. Gradually whisk in the tea-infused chicken broth and milk. Cook, stirring constantly, until the sauce thickens. Season with salt, pepper, thyme, ground cardamom, and ground cumin.
4. **COMBINE INGREDIENTS:** In a large bowl, mix the shredded chicken, mushrooms, cooked rice, and the sauce. Stir until everything is well combined.
5. **ASSEMBLE THE CASSEROLE:** Pour the mixture into a greased casserole dish. If desired, sprinkle shredded cheese and breadcrumbs on top.
6. **BAKE:** Bake in the preheated oven for 25-30 minutes, or until the top is golden and the casserole is bubbly.

PREP AND COOK TIMES:

Prep time: 15 minutes

Cook time: 30 minutes

Total time: 45 minutes