**Crunchy Broccoli Nut Casserole**

**From the kitchen of Julia Smith**

1 ½ c. uncooked brown rice

2-3 T. oil

I large onion chopped

2 cloves garlic minced

½ tsp. dill

1 tsp. dried thyme leaves

1 tsp. dried oregano

½ bunch parsley, minced

½ lb. mushrooms,sliced

1 green pepper, sliced

2 lbs. broccoli, ends and leaves trimmed, slivered

 and stalks trimmed to ½ inch.

½ cup cashews

½ lb. Swiss gruyere, grated

2 T. grated Parmesan

In heavy pan, with tight fitting lid, combine rice and 3 c. water with salt. Bring to a boil, reduce heat to a simmer. Cook covered until all water is absorbed (around 45 min.) Do not stir. Heat oil in large frying pan. Combine onions, garlic, dill, thyme, oregano in pan. When onions start to wilt, add parsley. Add mushrooms and green pepper. Add broccoli and cook, stirring often. When broccoli is deep green and is tender but still crisp, toss in nuts and remove from heat.

Heat oven to 350. Spread rice in buttered casserole, cover with vegetable-nut mixture. Grate cheese over all and bake approx. 15 minutes until cheese is melted and bubbly.

**Served at the White House Vegetarian Dinner; April 21, 1977**