

## **Chick'n Broccoli Casserole**

10oz bag frozen organic broccoli florets  
2 Tbsp vegan butter  
8oz white button mushrooms, sliced  
1 C Imagine No Chicken broth (or other vegan chicken flavored broth)  
1/4 tsp garlic powder  
1/4 tsp onion powder  
1/4 tsp poultry seasoning  
1/4 tsp parsley  
1/4 tsp curry powder  
3 Tbsp non-GMO cornstarch  
1 C soy creamer  
1 Tbsp high heat cooking oil  
1 package Gardein Chick'n Scallopini  
1/3 C Veganaise  
1/2 tsp lemon juice  
3/4 C Daiya cheddar shreds  
1 C organic vegan stuffing mix

Preheat oven to 350 degrees.

Steam broccoli until fork tender. Set aside.

Pulse sliced mushrooms in a food processor a few times until they are chopped small. Likewise, you could use a knife to chop them fine.

While broccoli is steaming, melt butter in skillet over medium heat. Add mushrooms and cook until mushrooms soften, brown and release liquids. Turn heat to medium high and add broth and seasonings. In a separate bowl, whisk cornstarch into soy creamer. When broth and mushrooms begin to boil, add the soy creamer mixture. Whisk constantly until thickened. Remove to bowl to cool slightly. In the same skillet, heat oil and add Chick'n Scallopini. Season with salt and pepper (optional). Cook both sides and when it softens, use your spatula or a knife to cut them into bite size pieces in

the skillet. Continue to cook until lightly browned. Remove from heat.

Layer broccoli in bottom on 9x9 square baking dish. Layer Chick'n on top. Mix vegenaise and lemon juice into the mushroom mixture and pour on top of chick'n. Spread a layer of Daiya on top of that and finally, top it off with the stuffing, lightly pressing on top to set it in there.

Bake in preheated oven for 30minutes.