

Broccoli & Cheese Casserole

Prep Time: 10 minutes/ Bake Time: 1 hour/Serves 6



An excellent dish to compliment any meal, broccoli and cheese casserole is simple to make and mouthwatering delicious. This is a family favorite and one that is requested at every get-together.

Made with just a few ingredients and when cooked in the microwave, it's a perfect recipe for the kids to make when you need an extra set of hands in the kitchen.

While it's best served warm, this dish has made many appearances at barbecue events and never received a complaint about it being room temperature.



Ingredients:

- 2 Tablespoons of unsalted butter
- 3 Tablespoons of chopped onion
- 1 pound of frozen, chopped broccoli
- 1 can of cream of chicken soup
- 1 can of cream of mushroom soup
- 1 cup of minute rice
- 8 ounce jar of cheese whiz

Oven Directions:

Preheat oven to 350 degrees.

Melt the butter in the small skillet.



Add chopped onion, stir and sauté for several minutes.



Pour the onion-butter mixture into a large casserole dish with a lid.

Add both cans of soup to the dish. Do not dilute the soup!

Tip: The recipe calls for Campbell's soup, but, I've found that the flavor is not affected by using an off brand soup so save money when you can.



Stir everything together.



Add the frozen broccoli, minute rice and cheese whiz.



Stir until well blended.



Cover and bake one hour at 350 degrees. Let casserole rest 5 minutes with the lid in place before serving.

Microwave Directions:

Follow all the steps above to prepare it for cooking.

Microwave it on high for 30 minutes. There is no difference in the flavor but the top edges will sometimes brown so keep an eye on it if you decide to cook it this way.

One way to avoid the browning when cooking in the microwave is to stir it every 10 minutes.

Tips:

This recipe can be doubled. Just add an extra 15 minutes of cooking time for the oven or about 5 minutes extra for the microwave.

For even more punch, try adding one or more of these for a unique flavor:

* Grilled chicken or turkey

- * Chopped jalapeno peppers
- * Paprika
- * Chili powder
- * Diced fire roasted tomatoes

Left over Idea:

If you have leftovers, turn it into soup. It makes an excellent broccoli and cheese soup. Add some egg noodles to make it even more filling. I've also used this recipe as a starter for a cheesy broccoli and potato soup.