

Broccoli and Cheese Casserole

Ingredients

2 c Broccoli Florets
1 3/4 c Rice (cooked)
1/4 c Onion (diced)
2 T Unsalted Butter
2 T Flour
1 c Milk
1 1/2 c Cheddar (shredded)
1 oz Cream Cheese
1/2 t Salt
1/4 t Ground Black Pepper
1/2 t Smoked Paprika
1/8 t Garlic Powder
1/2 c Ritz Crackers (crushed)
1 Green Onion (chopped)

Instructions

- 1.Preheat the oven to 375 degrees. Coat a 8"x8" pan with cooking spray. Place broccoli into a large bowl and microwave for 2 minutes.
- 2.Melt the butter in a medium pot over medium heat. Add the onion and cook for 3-4 minutes until translucent. Add the flour to the pot and stir to coat the onions; cook for 1 minute.
- 3.Slowly whisk the milk into the pot. Cook, stirring occasionally, for 4-5 minutes or until sauce has thickened (coats the back of a spoon). Add the cream cheese, 1 cup of shredded cheddar cheese and the salt, pepper, smoked paprika and garlic powder to the sauce. Stir until smooth.
- 4.Place the broccoli and rice in a large bowl and stir to combine. Pour the sauce over the top and toss to coat evenly.

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5. Pour the broccoli mixture into the prepared pan and smooth the top. Sprinkle the remaining 1/2 cup of cheese over the top, along with the crushed crackers.

6. Bake for 20-30 minutes or until casserole is bubbly and cheese is melted. Sprinkle with green onions and serve.