

Broccoli Cheese Bake

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Rated: ★★★★★

Submitted By: Leslie A.

Photo By: abapplez

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Ready In: 45 Minutes

Servings: 7

"This recipe is a new take on an old favorite. Broccoli is combined with flour, milk, eggs and Swiss cheese. You can substitute any cheese you choose."

INGREDIENTS:

| | |
|---------------------------------|------------------------------|
| 8 cups fresh broccoli | 1 1/4 cups milk |
| 1/2 cup butter | salt and pepper to taste |
| 2 tablespoons all-purpose flour | 4 cups shredded Swiss cheese |
| 1 small onion, chopped | 2 eggs, beaten |

DIRECTIONS:

1. Preheat oven to 325 degrees F (165 degrees C).
2. Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.
3. Melt butter in a medium saucepan over medium heat and add flour; cook until bubbly. Stir in onion and gradually add milk, stirring well. Bring to a boil and cook for 1 minute. Remove from heat and season with salt and pepper. Stir in cheese and eggs; mix well. Combine mixture with broccoli and transfer to a 9 x 13 inch casserole dish.
4. Bake in preheated oven for 30 minutes.

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