

Broccoli-Cheese Casserole

2 packages (10 ounces each) frozen broccoli	¾ cup grated sharp, mild longhorn or cheddar cheese
1 can cream of mushroom, celery or chicken soup	1 box stove top stuffing for chicken (prepared as directed)
1 soup can milk	

Cook broccoli about 10 minutes, until slightly tender. Drain and put on bottom of 13x9" pan. Sprinkle half of the cheese over broccoli. Cook soup and milk together; pour over broccoli and cheese. Place prepared stuffing next, followed by remaining cheese. Bake uncovered 35 minutes at 350°F. Can be prepared ahead of time and kept covered and refrigerated until time to bake.

Broccoli Casserole

2 packages frozen chopped broccoli	1 cup grated sharp cheese
2 eggs	1 tablespoon minced onion
1 can mushroom soup	Cracker crumbs
1 cup mayonnaise	

Precook broccoli 10 minutes. In mixing bowl, beat eggs slightly; add soup, mayonnaise, onion and most of the cheese. Fold in drained broccoli. Pour in greased casserole; cover with cracker crumbs, rest of cheese and dot with butter. Bake uncovered at 400°F for 40 minutes.

Broccoli Casserole

2 boxes chopped broccoli – cook and drain. Mix and add to –

2 beaten eggs	1 can Cream of Mushroom Soup
1 chopped onion	½ cup mayonnaise

Put in 2-quart casserole. Mix:

½ bag Pepperidge Farm Herb Stuffing	½ cup grated sharp cheese
1 stick melted butter	

Sprinkle on top of broccoli mixture. Bake at 350°F 35-45 minutes until brown on top.