

Betty's Simple and Tasty Broccoli and Cheese Casserole Recipe



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In this video, Betty demonstrates how to make a quick and easy Broccoli and Cheese Casserole. With only a handful of ingredients, you can have an tasty and elegant oven-baked casserole--just right for rounding out a meal!

Ingredients:

10 oz. frozen broccoli florets (You may use chopped broccoli.)

8 oz. Cheez Whiz (You may substitute 8 oz. Velveeta cheese.)

1/2 stick butter or margarine, melted

1 inner packet of Ritz crackers, coarsely crushed

cooking oil spray

Place 10 oz. frozen broccoli florets in a medium pot that contains 1 inch of rapidly boiling water. Bring back to a boil, and cook for about 5 minutes, or until tender-crisp. When the broccoli is ready, drain off the water through a colander into the sink. Return the broccoli to its original pot. Now, add 8 oz. Cheez Whiz to the cooked broccoli, and stir gently until blended, without disturbing the broccoli florets too much. Next, make a topping: Melt 1/2 stick butter or margarine in a saucepan. Add 1 inner packet of Ritz crackers that have been coarsely crushed. Mix with melted butter or margarine. Now, spray a small casserole dish with oil spray, pour in the broccoli-Cheez Whiz mix, and smooth it out a bit. Top with the buttered crushed Ritz cracker crumbs. Bake in a 350 degree oven for 15 minutes. The Cheese Whiz will be bubbly around the edges, and the cracker crumbs will be light brown and crispy. Remove from oven and serve while hot. Great! --And easy, too!

Note: This makes a very small casserole. You may want to double the recipe.