

# Betty's Cheesy Broccoli Rice Casserole Recipe



Uploaded on 6 Apr 2009

In this video, Betty demonstrates how to make a family favorite, Cheesy Broccoli-Rice Casserole. This makes a \*large\* casserole, so it is great for holiday get-togethers and for potluck dinners! Plus, the taste is fantastic!

## Ingredients:

8 oz. frozen chopped broccoli, cooked according to package directions (Cook for about 3 minutes in 1-inch rapidly boiling water.)

2 cups white minute rice, cooked according to package directions (Place rice in 2 cups boiling water, turn off heat, cover, and let sit for 5 minutes.)

2 well-beaten eggs

2/3 cup milk

1/2 cup oil (I used canola oil.)

10 3/4 oz. can condensed cream of chicken soup

1 medium onion, chopped (I used an electric kitchen chopper.)

16 oz. (4 cups) shredded sharp cheddar cheese

salt, pepper, and garlic salt--to taste

cooking spray for baking dish

First, cook and drain the 8 oz. broccoli and cook and fluff the 2 cups minute rice, each according to package directions. In a large mixing bowl, combine 2 well-beaten eggs, 2/3 cup milk, 1/2 cup oil, 10 3/4 oz. can of cream of chicken soup, and 1 medium onion, chopped. Blend well. Now, quickly add the cooked and drained 8 oz. broccoli and the cooked and fluffed 2 cups minute rice. Stir quickly to incorporate the broccoli and rice with the egg mixture, without cooking the eggs. Next, sprinkle salt, pepper, and garlic salt to taste on the casserole mixture. Again, blend thoroughly. Spray a 13-inch by 9-inch by 2-inch baking dish with cooking spray, and spoon or pour the casserole mixture into the prepared baking dish. Bake in an oven that has been preheated to 325 degrees. Check on the casserole after 1 hour, and, if it is brown and bubbly, remove it from the oven. It may take up to 1 1/2 hours for the casserole to cook, so just watch it carefully, if you leave it in the oven longer than an hour. Remove the casserole from the oven and serve immediately to a crowd of hungry people!!!