

LAMORA FARM'S FAVORITE BROCCOLI RECIPE CHEESY BROCCOLI CASSAROLE



Ingredients

- 4 cups chopped LaMora Farms broccoli
- 1 (10 ounce) can of cream of chicken soup
- 1 cup mayonnaise
- 1/4 cup of butter melted (1/2 stick)
- 2 large eggs, slightly beaten
- 1/2 medium onion finely chopped
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cups extra sharp cheddar cheese
- 1/2 sleeve of Ritz crackers, crushed

Instructions

Preheat oven to 350°F. Place broccoli in a steaming basket on stove and steam for 5 minutes or until broccoli is tender to a fork. Remove broccoli from stove and chop into bite sized pieces. Place into a medium size mixing bowl. Add to broccoli, soup, mayonnaise, butter, eggs, onion, salt and pepper. Mix well. Add 3/4 cup of cheese to broccoli mixture and mix well. Pour entire contents into an 8x8" square baking dish. Top with remaining 3/4 cup of cheese and Ritz crackers. Bake for 30 minutes or until cheese is melted and top is golden.