

Fall Recipe



Broccoli Casserole with Ritz Crackers

Prep Time: 15 mins

Cook Time: 30 mins

Servings: 10 portions

Ingredients:

- 32 oz frozen broccoli florets
- 1/2 tsp garlic powder
- 1 tsp salt
- 1/2 tsp pepper
- 1/2 tsp onion powder
- 16 oz Velveeta cheese cut into small cubes no larger than 1" in size
- 1 c. sharp cheddar cheese grated
- 1 sleeve Ritz Crackers crushed
- 2 tbsp salted butter melted

Instructions:

- Preheat the oven to 350 degrees. Prepare a 9x13 baking dish by spraying the bottom and sides with non-stick spray. Set aside.
- Boil the broccoli florets in salted water for 3 minutes, drain them, and put them into a large mixing bowl.
- Season the broccoli with salt, pepper, and onion powder. Stir the Velveeta Cheese into the broccoli until fully incorporated and all the cheese is melted.
- Pour the broccoli cheese mixture into the casserole dish and distribute evenly. Sprinkle the shredded cheddar evenly on top of the broccoli.
- Mix the crushed ritz crackers with the melted butter then sprinkle on the top of the casserole. Bake for 25-30 minutes until the cheeses are bubbly.
- Remove from oven and serve immediately.

Notes:

Can be stored for 5 days in the fridge or up to 3 months in the freezer. It is good reheated in the oven or even better, this casserole reheats really well in the air fryer – just like fresh! Just fill a small glass bowl or casserole dish with the leftovers and pop it in the air fryer for 5-7 minutes at 350 degrees. The crackers will be crunchy again and the broccoli tender and cheesy!

Source: www.lovefromtheoven.com/broccoli-casserole-with-ritz-crackers