

BROCCOLI CASSEROLE

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Follow our complete, step-by-step, instructions to make this Broccoli Casserole. It's a Southern favorite, perfect for carrying to church socials, family reunions, or just to enjoy for dinner at home. Quick, simple, easy. Your family will love you for it.

Broccoli Casserole recipe.

Everybody loves broccoli, am I right?

Well, maybe not totally true, but this is one dish that might convert some of those that don't. It's just that good. And, it's really easy to make.

Broccoli is one of the few "greens" that I can enjoy. I'm not a fan of collards and those leafy greens, but I can eat broccoli, brussels sprouts, and a little cooked spinach. How about you?

This is another recipe from my families "Stewart Family Favorites Cookbook" that was printed years back for our annual family reunions. I've posted many of those recipes here on Taste of Southern.

While the cookbook has a couple renditions of this particular recipe, I'm using the one that my cousin Lynette submitted. I think you'll enjoy it should you decide to give it a try.

The recipe is another one of our Southern favorites. You'll find it on those long tables of foods at many church socials, family reunions, or other such places. It's also a quick and easy side dish for serving to the family at home, any day of the week.

We're using frozen broccoli florets, but you can easily use fresh if it's available. That would make it even better. Please let me know if you try it. I'll look forward to reading your Comments in the section at the end of the recipe.

Ready to cook some broccoli? Alright then, let's head to the kitchen, and... Let's Get Cooking!

Broccoli Casserole, you'll need these ingredients.

Cook the broccoli according to the directions on your package.

We're using frozen broccoli florets for this recipe. Just follow the directions on the package to prepare the broccoli, then place it in a colander to drain.

Typically, you'll add a little water to a large sauce pot, bring the water to a boil, then add the broccoli. Let the water come back up to a boil, cover the pot and cook for about 8-10 minutes. But, check your package and follow those directions. Really easy to cook.

While the broccoli is cooking, dice the onions.

Grate the cheese.

Then, lightly butter your baking dish.

I'm using my **OXO 2 quart** glass baking dish for this casserole. The ingredients fill it up, but it does hold it.

Place the drained broccoli in your baking dish.

Grab a large mixing bowl and empty the can of mushroom soup into it.

Add the two beaten eggs.

I've mentioned it numerous times, but I always suggest you crack any eggs that go into a recipe in a separate dish. That way, if any pieces of shell fall in, you can usually remove them pretty easily.

Use a fork to beat the eggs a bit before you add them to the bowl with the mushroom soup.

Add the grated cheese. Cheese just makes about any dish better. Am I right? Smile.

Add the onions.

Add the mayonnaise. Dukes is my personal preference of course.

Stir everything together until it's fully combined.

Pour the soup mixture over the broccoli.

I told you it filled up the dish

Sprinkle on a thin layer of the stuffing mix.

I'm using the Pepperidge Farms Cornbread stuffing mix. You could also just crumble up some of

those round buttery crackers and sprinkle that on top.

Dot the top with some butter.

Place the casserole, uncovered, in a oven that has been preheated to 350F degrees.

Let the casserole bake for about 35-45 minutes, checking near the end to be sure you don't burn the stuffing mix on the top. It needs to be heated through until it's bubbly hot.

Remove the dish from the oven when the dish is bubbly hot and the topping has slightly browned.

Enjoy!