

Fresh Broccoli Casserole by Lynn's Recipes



LynnsRecipes.com

Lynn demonstrates how to make a fresh broccoli casserole that is a great side dish for any dinner. This recipe is easily doubled if you need a larger amount. Adapted from Pinterest.

Ingredients:

- 1/4 stick butter
- 1/4 cup flour
- 1/4 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1/8 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1 cup milk
- 1 head fresh broccoli, chopped
- 1/4 cup onion, diced
- 1/2 cup mayonnaise
- 1/4 cup milk
- 1 cup shredded cheddar cheese
- 1 egg, beaten
- 1 cups panko crumbs
- Additional melted butter to drizzle on top of panko crumbs

In a small saucepan, melt butter. Add flour and whisk well. Add salt, pepper, garlic powder, and onion powder. Whisk in 1 cup of milk and bring to a boil over medium heat. When sauce, thickens, remove from heat and let come to room temperature before using.

Preheat oven to 350°. Spray a square baking pan, (9x9" or 8x8") with cooking spray and set

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aside.

Combine the cooled sauce with the mayonnaise, ¼ cup milk, cheese and egg. Mix well. Add chopped broccoli and onion. Mix well and pour into the prepared pan. Bake for 30-40 minutes. Remove from oven and sprinkle the crushed panko crumbs over top and drizzle with melted butter. Return to the oven for 15 minutes.

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Lynn's Recipes: February 2013
www.lynnrecipes.com

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