

Macaroni and Broccoli Cheese Casserole

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This is a fun recipe for kids because it is colorful and also reminds them of the traditional macaroni and cheese. It has tender macaroni noodles with gooey cheddar cheese speckled with green broccoli florets peeking throughout. Serves 6.

Ingredients:

3 cups macaroni noodles, cooked
1 8-ounce bag frozen broccoli florets, thawed
2 tablespoons butter
2 tablespoons flour
2 cups milk or heavy cream
1 cup shredded cheddar cheese, or your favorite flavor cheese
1 cup shredded Gouda cheese, or other melting cheese
salt and pepper to taste
breadcrumbs, as needed for garnish, optional

Directions:

1. In a large saucepot melt the butter over medium high heat.
2. Add the flour and cook until slightly browned and it smells nutty, about 2 minutes.
3. Pour in the milk or cream and bring to a simmer.
4. Slowly add the grated cheese about 1/4 cup at a time. Make sure not to add more until the previous additional has melted completely.
5. Stir in the noodles and broccoli. Season to taste with salt and pepper.
6. Pour into a baking dish and sprinkle with breadcrumbs.
7. Bake at 350F or until golden brown on top.

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