

## eMeals Recipe Card

# Broccoli Cheddar Casserole



### Ingredients

- \* 3 heads broccoli, cut into florets
- \* 1 cup thinly sliced sweet onion
- \* 3 cups shredded sharp cheddar cheese, divided
- \* 2 cups crushed saltine crackers, divided
- \* 10 oz can cheddar cheese soup
- \* 1 cup sour cream
- \* 1 large egg
- \* 2 teaspoons minced garlic
- \* ½ teaspoon seasoned salt
- \* ¼ teaspoon pepper
- \* 5 tablespoons butter, melted

### Instructions

1. Preheat oven to 350°F.
2. Place broccoli and onion in a large Dutch oven.
3. Add water to cover, and bring to a boil over medium-high heat.
4. Reduce heat and simmer 8 minutes, or until tender; drain well.
5. In a large bowl, combine 2 cups cheese, 1 cup crushed crackers, soup, sour cream, egg, garlic, seasoned salt and pepper.
6. Stir in broccoli mixture, and spoon into a 9x13-inch baking dish coated with cooking spray.
7. Sprinkle remaining 1 cup cheese evenly over the top.
8. Combine butter and remaining 1 cup crushed crackers; sprinkle over cheese.
9. Bake for 30 minutes, or until bubbly and slightly browned.

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