

Broccoli-cheddar Casserole

written by The Recipe Exchange | August 6, 2019

Ingredients

8 c Chopped fresh broccoli
1 c Finely chopped onion
3/4 c Butter
12 Eggs
2 c Whipping cream
2 c Grated cheddar cheese
2 t Salt
1 t Pepper

Directions

In a skillet over medium heat, saute broccoli and onion in butter until tender-crisp, about 5 mins. Set aside. In a bowl, beat the eggs. Add cream and 1 3/4 cups of the cheddar. Mix these together well. Stir in the broccoli and onions and the seasonings. Pour into a buttered 3quart baking dish; set in a larger pan, filled with about 1 inch of hot water. Bake, uncovered, at 350F for 45-50 mins, until a knife inserted into center, comes out clean. Sprinkle with remaining cheese. Let stand 10 minutes before serving.