

A Bangin Broccoli Casserole

There are several reasons why my Bangin Broccoli Casserole stands out from the rest:



OVEN
350°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 cups fresh broccoli florets
- 1 cup shredded cheddar cheese
- 1 cup cream of mushroom soup
- 1/2 cup sour cream
- 1 cup crushed crackers (like Ritz or saltines)
- 1/4 cup melted butter
- 1/2 teaspoon garlic powder
- Salt and pepper to taste

DIRECTIONS

- 1.** Preheat the : Oven: Start by preheating your oven to 350°F (175°C). This ensures that your casserole cooks evenly.
- 2.** Prepare the : Broccoli: In a large pot, bring water to a boil and blanch the broccoli florets for about 3 minutes. This step helps to retain their vibrant color and crunch. Drain and set aside.
- 3.** Mix the : Base: In a large mixing bowl, combine the cream of mushroom soup, sour cream, garlic powder, salt, and pepper. Stir until well blended.
- 4.** Add the : Broccoli: Fold the blanched broccoli into the soup mixture, followed by half of the shredded cheddar cheese. Mix gently to coat the broccoli evenly.
- 5.** Transfer to : Baking Dish: Pour the broccoli mixture into a greased 9x13 inch baking dish, spreading it out evenly.
- 6.** Top with : Crackers: In a separate bowl, combine the crushed crackers with melted butter. Sprinkle this mixture over the broccoli layer, followed by the remaining cheddar cheese.
- 7.** Bake: Place the casserole in the preheated oven and bake for 25-30 minutes, or until the top is golden brown and bubbly.
- 8.** Serve and : Enjoy: Once done, let it cool for a few minutes before serving. This dish pairs wonderfully with a side salad or roasted chicken.

TIPS FOR SUCCESS

Cheese Variations: Feel free to experiment with different types of cheese.

Gruyère or mozzarella can add a unique flavor profile.

Add Protein: For a heartier meal, consider adding cooked chicken or ham to the broccoli mixture.

Make Ahead: This casserole can be prepared a day in advance.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/a-bangin-broccoli-casserole/>