# Broccoli Cheese & Cracker Casserole

## Description

this one uses Ritz cracker crumbs—not just on the top as a crust but also in the casserole itself, which gives it an almost-stuffing feel. It's delightful. If you're looking for a quick, easy side dish this Thanksgiving, give it a try! You can spice it up or down, depending on your tastes.



## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Vegetables
**Cuisine:** American

## Ingredients

- 3 lb broccoli cut into florets
- 2 lb velveeta
- 1/2 cup milk
- 1/4 cup heavy cream
- 1/4 tsp cayenne pepper more for more spice
- 1 tbsp dijon
- 3  sleeves ritz cracker

## Instructions

Preheat oven to 350 degrees.

Place crackers into a large ziploc bag and crush slightly, leaving some large chunks. Set aside.

Plunge broccoli into boiling water and allow to boil for 1 minute. Strain and set aside.

# Broccoli Cheese & Cracker Casserole

Cut Velveeta into chunks.

Throw into a large pot with milk, cream, salt, pepper, and cayenne.

Melt, stirring occasionally, until totally smooth. Stir in Dijon if using.

Add broccoli to cheese sauce, then add half of the cracker crumbs.

Stir to combine, then pour mixture into a buttered 9 x 13 inch baking dish.

Top with remaining cracker crumbs, then sprinkle the top generously with black pepper.

Bake for 15 to 20 minutes, or until top is golden brown and casserole is bubbly.