

Broccoli Cheese Casserole

3 CUPS FRESH STEAMED BROCCOLI FLORETS
3 CUPS CHICKEN BROTH
1/2 CUP LARGE ONION CHOPPED
3 TBSP. BELL PEPPER CHOPPED
1 CUP PEPPERIDGE FARM HERB STUFFING
(TRADITIONAL)
8 TBSP. BUTTER
1 CUP RICE
1/2 CUP SOUR CREAM
1/2 TSP. BLACK PEPPER
PINCH CAYENNE PEPPER
FLOUR
2 CUPS SHREDDED MILD CHEDDAR CHEESE

1 CUP MILK
1/2 TSP. SALT
1/2 CUP MAYO
1/2 TSP. SALT
1/4 CUP

Steam broccoli for 8 minutes. Combine broth and milk. Sauté onion and pepper in a saucepan with 4 tbsp. butter until tender (medium heat). In a large bowl combine rice, herb stuffing, mayo, sour cream, black pepper, 1 cup cheese and mix well. Put onion and pepper in a bowl with rice and other ingredients.

Melt 4 tbsp. butter in a saucepan. Add flour, salt, cayenne, and blend with whisk. Continue cooking until flour begins to brown. Add broth and milk and bring to boil. Pour over rice. Mix well, then place in a 13x9 baking dish. Top with 1 cup shredded cheese. Bake at 325 degrees F for 1 hour.