

Chit Chat 'N CHOW

A TALE OF DUELING CASSEROLES BROCCOLI CHEESE VS. CHEESY BROCCOLI

BROCCOLI CHEESE CASSEROLE *FROM THE KITCHEN OF KALEY THOMPSON*

INGREDIENTS

1 1/2 Cup Cooked White Rice
10 Ounces. Frozen Broccoli Chopped
8 Ounces Block Velveeta Cheese
10 Ounces Grated Pepper Jack Cheese
8 Ounces Butter
2 Cans Cream of Mushroom

SEASON TO TASTE

Salt
Pepper
Garlic Powder

DIRECTIONS

1. Steam broccoli and drain.
2. Slightly melt butter and Velveeta.
3. Mix with all others ingredients and bake in oven for 35 minutes on 350 degrees.

CHEESY BROCCOLI CASSEROLE *FROM THE KITCHEN OF JACLYN BROWN*

INGREDIENTS

1 Stick Salted Butter
1/2 Cup Finely Chopped Onions
1 Cup Finely Chopped Celery
1 Cup Finely Chopped Frozen Broccoli Crowns
1 Can Cream of Mushroom Soup
1 Jar Cheez Whiz
2 Cups Minute Rice (Cooked)

DIRECTIONS

1. Preheat oven to 350°F
2. In a skillet, melt 1 stick of butter. Cook the onions and celery until clear and browning on the edges. Add soup and Cheez Whiz and stir until thoroughly combined.
3. In a baking dish combine the cheese mixture, cooked rice, and broccoli.
4. Bake 1 hour or until golden brown on top.