



Broccoli cheese cracker casseole

Ingredients

- 3 sleeves round butter crackers (like Ritz)
- 3 lb fresh broccoli, cut into florets
- 2 lb Velveeta cheese, cubed
- 1/2 cup milk
- 1/4 cup heavy cream
- Kosher salt and black pepper, to taste
- 1/4 tsp cayenne pepper (for a kick)
- 1 Tbsp Dijon mustard (*optional, adds tang*)

Instructions

1. Prep the Cracker Topping

Place the crackers in a large zip-top bag. Lightly crush them with your hands or a rolling pin—leave some chunks for texture. Set aside.

2. Blanch the Broccoli

Bring a large pot of water to a boil. Add broccoli florets and cook for 1 minute to brighten and slightly soften. Drain and set aside.

3. Make the Cheese Sauce

In a large saucepan over medium heat, combine Velveeta, milk, cream, salt, pepper, and cayenne. Stir occasionally until melted and smooth, about 5–7 minutes.

If using, stir in Dijon mustard for added depth.

4. Assemble the Casserole

Add broccoli to the cheese sauce and fold in half the crushed crackers. Stir gently to coat everything evenly.

Pour the mixture into a greased 13×9-inch baking dish. Sprinkle the remaining crushed crackers over the top. Finish with a few grinds of black pepper.

5. Bake

Place the casserole in a 350°F oven and bake until hot, bubbly, and golden on top—about 15 to 20 minutes.

