

Broccoli and Ham Quiche With Tomatoes



Total: 65 mins Prep: 20 mins Cook: 45 mins Servings: 6 servings

This ham and broccoli quiche makes a fantastic lunch or brunch dish, and it's super easy to put together. Use a ready-made pie shell or use your favorite pie pastry recipe.

Ingredients include sliced mushrooms and tomatoes. Feel free to omit the mushrooms if you aren't a fan. The tomatoes add color. Use smaller grape tomatoes or cherry tomatoes if you like. This is a great way to use leftover ham, but cooked bacon or cooked crumbled sausage may be used instead.

Ingredients

- 1 tablespoon butter
- 4 ounces sliced mushrooms
- 1 deep-dish pie shell (unbaked, 9-inch or 10-inch)
- 1 cup frozen broccoli (chopped, or florets, cooked and well drained)
- 1/2 cup diced ham
- 1 cup milk (or half-and-half)
- 3 large eggs (beaten)
- 2 tablespoons melted butter
- 1 tablespoon flour
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 cup shredded sharp cheddar cheese (divided)
- 1 small tomato (or several grape tomatoes, sliced)

Steps to Make It

Melt the butter in a skillet or saucepan over medium heat. Add the sliced mushrooms and cook until the mushrooms are tender and have

released their liquid. Drain them and set aside.

Preheat oven to 375 F / 190 C / Gas 5.

Line the pie crust with foil and fill with weights or dry beans. Bake pie crust for about 10 minutes or until it looks dry and lightly browned. Remove the foil and weights and let the crust cool.

In a bowl, combine the milk, eggs, butter, flour, salt, pepper and 3/4 cup of the cheddar cheese; whisk until well blended. Set aside.

Sprinkle the remaining 1/4 cup of cheddar cheese over the crust. Layer the drained broccoli, ham, and mushrooms on the cheese layer.

Pour the milk and egg mixture over all, taking care not to overfill. Depending on the size of your pie dish, you might have to discard a little of the egg mixture. Or bake the extra mixture in a buttered ramekin.

Arrange the tomato slices over the top of the quiche filling.

Place the quiche a foil-lined baking sheet or large square of foil under the pie dish to catch any drips.

Bake for 35 to 45 minutes or until a knife inserted into the center comes out clean.

Broccoli Casserole With Stuffing Crumb Topping



Total: 60 mins Prep: 15 mins Cook: 45 mins Servings: 6 to 8 servings

This broccoli casserole is very easy to prepare and bake. Buttery stuffing crumbs are spread over the top of the casserole, giving it an extra burst of flavor and crunch.

Serve the casserole for a Sunday dinner or holiday feast.

Topping

Recipe Come Together

Ingredients

1 cup mayonnaise

1 can (10 1/2 ounces) condensed cream of celery soup (undiluted)

2 large eggs (beaten)

2 packages (10 ounces each) frozen chopped broccoli or broccoli florets

(cooked and drained)

2 tablespoons minced onion

1 cup grated sharp Cheddar cheese

1 tablespoon Worcestershire sauce

1 tsp. seasoned salt

pepper (to taste)

1 cup herb-seasoned stuffing mix

2 tablespoons butter

Steps to Make It

Heat the oven to 350 F/180 C/Gas 4.

Butter a 2-quart casserole and set aside.

In a large bowl, combine the mayonnaise, condensed soup, and eggs; whisk until well blended. Add the cooked broccoli and then add the onion, Cheddar cheese, Worcestershire sauce, salt, and pepper. Blend well.

Spoon the mixture into the prepared casserole dish and top with the stuffing mix. Dot with butter.

Bake for 45 minutes.

Tips

If you don't have stuffing crumbs combine 1 cup of soft bread crumbs with 3/4 teaspoon of poultry seasoning and 2 teaspoons of celery flakes or a dash of celery salt.

For a smaller meal for 4, decrease the ingredients by half but use the same amount of stuffing crumbs and butter.

Recipe Variation

Replace the cream of celery soup with another condensed soup. Cream of chicken or cream of chicken with herbs, cream of mushroom, or cream of onion would be good as well.

Broccoli Cheddar Soup Recipe



Total: 60 mins Prep: 10 mins Cook: 50 mins Servings 6 to 8 servings

Broccoli cheese soup is the perfect thing to make when it's cold outside, and you want to warm up, both inside and out. Broccoli and cheddar cheese go well together in almost any recipe, but this broccoli cheddar soup recipe is a particularly nice way to introduce kids to broccoli.

To save time chopping, buy the bagged, pre-chopped broccoli available in your supermarket produce section.

Ingredients

3 Tbsp. butter

1 small onion, chopped

3 Tbsp. all-purpose flour

2 cups half and half (or whole milk)

2 cups vegetable broth
1-2 pounds fresh broccoli florets
1 cup diced carrots
1 tsp. kosher salt
1 tsp. freshly-ground black pepper
1 dash hot sauce (optional)
2 cups shredded cheddar cheese (low fat is okay)

Steps to Make It

Heat butter in a large saucepan or Dutch oven over medium heat.

Add onions and saute 3 to 5 minutes, until softened.

Sprinkle flour mixture evenly over onions and stir vigorously, 2 to 3 minutes, until no lumps appear and raw flour taste is cooked off.

Add the half and half and vegetable broth. Bring to a boil, then reduce heat to medium-low and simmer 15 to 20 minutes.

Add the broccoli and carrots. Cook 15 to 20 minutes until vegetables are tender when pierced with a fork.

Add salt, pepper, hot sauce and cheese. Stir until cheese is melted.

Broccoli Cornbread Recipe (With Variations)



Total: 45 mins Prep: 10 mins Cook: 35 mins Servings: 12 servings

Broccoli and cottage cheese make this cornbread super moist, delicious, and nutritious. This recipe is the Mississippi version of the popular broccoli cornbread. It's easy to make with a Jiffy corn muffin mix.

It's an excellent bread to take along to a potluck or for a tailgating event. It goes well with beans, chili, and greens. Add some cheddar or Monterey Jack cheese to the broccoli cornbread if you like.

Ingredients

2 boxes Jiffy corn muffin mix (or similar)

4 eggs (beaten)

1 1/2 sticks melted butter (or margarine, about 6 ounces)

1 (10-ounce) package chopped broccoli (thawed and drained)

1 medium onion (chopped)

1 cup cottage cheese

Steps to Make It

Gather the ingredients.

Heat the oven to 375 F (190 C/Gas 5). Grease a 9-by-13-by-2-inch baking pan.

Combine the corn muffin mixes in a bowl with the beaten eggs and melted butter. Mix well.

Stir in the drained broccoli, chopped onion, and cottage cheese.

Pour into the prepared baking pan.

Bake in the preheated oven for 35 to 40 minutes, or until lightly browned.

Serve and enjoy!

Variations

Add 1 cup of cheddar or Monterey Jack cheese to the cornbread and sprinkle extra shredded cheese over the top before it goes into the oven.

Use fresh broccoli. Steam about 1 1/2 to 2 cups of chopped broccoli or small florets in a small amount of water for about 4 to 5 minutes, or

until just tender. Let the broccoli cool and then add it to the batter. Add 1/4 to 1/2 teaspoon of onion powder for a more pronounced onion flavor. Chopped green onions may be added as well. Bake the batter in muffin cups for about 18 to 22 minutes, or until golden brown.

Chicken Broccoli Ziti Alfredo Bake



Total: 80 min Prep: 30 min Cook: 50 min Servings: 6 to 8 servings

Chicken broccoli ziti alfredo bake is a simple and elegant one-dish meal. You can substitute meatballs or chopped ham for the chicken if you'd like. Or you can use another type of pasta shape, such as penne or rigatoni, instead of the ziti.

Rotisserie chickens are a wonderful way to get cooked chicken with no effort. They are sold at most large supermarkets. Remove the skin and bones and cube the meat; this is easier to do if the chicken is still warm. Let it stand until it's cool enough to handle because these chickens are sold piping hot. Each chicken should yield about 3 cups of cubed meat.

Alfredo sauce is a creamy and smooth white sauce. You can buy it plain, or with added flavors like roasted garlic or cheese. If you're a little more ambitious, you can make your own white sauce; use 4 cups of milk to yield enough sauce for this recipe.

You can make this casserole ahead of time; prepare it, pour it into the baking dish, then cover and chill in the refrigerator up to 3 days. Let the dish stand at room temperature for about 20 minutes, then bake it, adding about 10 minutes to the baking time. The casserole should be browned on top and bubbly around the edges; then it's ready to eat.

Ingredients

1 rotisserie chicken (meat removed and cubed)
1 (16-ounce) package ziti pasta (or penne)
2 tablespoons butter
1 onion (chopped)
2 cloves garlic (minced)
2 (16-ounce) jars alfredo sauce
2 cups Havarti or cheddar cheese (shredded)
1 (16-ounce) package frozen broccoli florets (thawed and drained)
1/2 cup Parmesan cheese (grated)

Steps to Make It

Gather the ingredients. Preheat oven to 375 F.

Spray a 9 x 13-inch baking dish with nonstick cooking spray and set aside.

Bring a large pot of water to a boil and add some salt.

Cook the pasta in the water for 1 minute less than recommended cooking time; drain and set aside.

Meanwhile, in a large skillet, melt butter over medium heat. Add onion and garlic; cook and stir until tender, about 6 to 8 minutes.

Add alfredo sauce and bring to a simmer. Stir in Havarti or cheddar cheese until melted.

Stir the cooked and drained pasta, the broccoli, and the chicken into the sauce mixture until combined.

Pour into prepared pan and sprinkle with Parmesan cheese.

Bake the casserole at 375 F for 45 to 55 minutes or until the mixture is bubbly and cheese on top begins to brown.

Easy One-Pan Broccoli Macaroni and Cheese



Total: 20 mins Prep: 6 mins Cook: 14 mins Servings: 4 to 6 servings

This easy macaroni and cheese is a snap to prepare, and it's cooked on the stovetop using just one saucepan. Lots of sharp cheddar cheese paired with the broccoli gives this macaroni and cheese amazing flavor.

If you have a hard time getting your kids to eat their broccoli, try this combination. This broccoli macaroni and cheese can be served as a side dish or main dish.

Ingredients

- 8 ounces elbow macaroni (about 2 cups uncooked)
- 12 to 16 ounces chopped frozen broccoli
- 4 tablespoons butter
- 1 teaspoon dry mustard
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup all-purpose flour
- 2 1/2 cups milk
- 3 cups (12 ounces) shredded sharp Cheddar cheese
- Salt (to taste)

Steps to Make It

Cook the macaroni in boiling salted water following package directions, adding the chopped broccoli about 1 minute before the macaroni is done.

Drain in a colander.

In the same saucepan over medium heat, melt the butter. Stir in the mustard powder, pepper, and flour and continue cooking, stirring, for 2 minutes.

Gradually whisk the milk into the flour mixture. Cook, stirring, until the sauce is thickened and bubbling.

Add the cheese and continue stirring until the cheese has melted. Taste and add salt, as needed.

Add the drained macaroni and broccoli and stir to combine thoroughly.

Transfer to a serving dish or individual bowls.

Tips

If you like a crunchy topping, put the macaroni and cheese mixture in a lightly buttered baking dish. Combine 1 cup of soft bread crumbs with 2 tablespoons of melted butter. Sprinkle the bread crumbs over the macaroni and cheese. Bake the casserole in a preheated 375 F for about 20 minutes, or until the topping has browned.