
Amish Broccoli Bake



SERVES	COOK TIME
8	35 Min

Nothing store-bought compares to the homemade goodness of the rich and creamy taste and texture of this delicious Amish vegetable casserole. Our Amish Broccoli Bake might just make veggie lovers out of your finicky gang.

What You'll Need:

- 1 (10-3/4-ounce) can cream of mushroom soup
- 1 cup mayonnaise
- 1/2 cup chopped onion
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 (10-ounce) packages frozen chopped broccoli, thawed
- 1 cup shredded sharp Cheddar cheese
- 1 (6-ounce) box herbed stuffing mix
- 1/4 cup (1/2 stick) butter, melted and divided

What to Do:

1. Preheat oven to 350 degrees F. Coat a 3-quart casserole dish with cooking spray.
2. In a medium bowl, combine soup, mayonnaise, onion, salt, and pepper; mix well.
3. Place half the broccoli in the casserole dish. Sprinkle with half the cheese and half the stuffing mix. Pour half the butter and half the soup mixture over stuffing. Repeat layers one more time.
4. Bake 35 to 40 minutes, or until hot in center.