Broccoli Cheese

Serves: 4 Print

Ingredients:

4 cups broccoli florets
1 tbsp olive oil
½ tsp seasoned salt
¼ tsp + ¼ tsp pepper, divided
4 tbsp unsalted butter
¼ cup all purpose flour
2 cups milk (I use 1%)
¼ tsp salt
¼ tsp garlic powder
1 tsp dijon mustard
1 ½ cups freshly shredded extra sharp cheddar cheese
½ cup shredded mozzarella

Directions:

1. Preheat oven to 400 degrees. Line a baking sheet with parchment paper.

2. Add broccoli, oil, seasoned salt, and ¼ tsp pepper to the baking sheet. Toss well to coat. Roast for 15 mins until the broccoli starts to brown.

3. Meanwhile, melt butter in a medium saucepan over medium heat. Stir in flour until fully combined, and cook for 2 mins. Whisk in milk until fully combined. Add salt, ¼ tsp pepper, garlic, powder, and dijon. Whisk well to combine. Bring to a simmer, stirring occasionally to prevent burning, and simmer 1-2 mins until thickened. Turn off the heat.

4. Mix cheddar and mozzarella in a mixing bowl. Add 1 ½ cups of the cheese mixture to the saucepan, and whisk well until fully melted and creamy.

5. When the broccoli has finished roasting, transfer it to an 8x8 baking dish. Pour cheese sauce all over the broccoli until evenly covered. Top with remaining ½ cup cheese. Place back in the oven for 20 mins until golden and bubbly. Serve, and enjoy!

Recipe notes:

*I like to use freshly shredded extra sharp cheddar, but preshedded mozzarella is fine to use.
*This dish is traditionally made with cauliflower, so feel free to make that swap. Or do a mix of broccoli and cauliflower. You have options!