

Broccoli Casserole



Preparation time: 10 mins



Total time: 50 mins



Servings: 6-8

INGREDIENTS:

- 1 lb ground beef
- 1.5 cup cooked rice
- 2 tbsp butter or margarine
- 1 med. onion diced
- 1 can cream of celery soup
- 10-12 oz frozen chopped broccoli (thawed)
- 8 oz jar cheese whiz
- Pat-N-da pot Cajun seasoning (Season to Taste)

****For extra tips**, refer to my youtube video - **Broccoli Casserole**



DIRECTIONS:

Cook Rice. While rice is cooking, brown your beef and season generously with your Pat N Da Pot Cajun seasoning. Once browned, drain, and set aside.

In the same pot, add in your butter and onions. Saute until translucent. Feel free to add in a bit more Cajun seasoning if you're looking for more of that Louisiana flavor.

Once onions are sauteed, add in soup and thawed broccoli. Stir in cheese whiz and mix until soft and melted. Add the beef and cooked rice into the pot and fold gently to blend all ingredients together.

When mixed well, spoon lightly into a greased casserole dish, cover and bake for 40 minutes at 350 degrees.

Enjoy my baby! 🌸

