



Cheesy Broccoli Rice Casserole

Ingredients:

- **12 oz (1 Bag)** Frozen bag of broccoli
- **1 Cup** Rice
- **8 oz** Cheddar cheese
- **3 Tbsp** Butter
- **2 Tbsp** Flour
- **2 Cups** Milk
- **1 Tbsp** Onion powder
- **1 Tbsp** Garlic powder
- **1 Tbsp** Mustard
- **½ Tsp** Paprika
- Salt
- Pepper

Instructions :

1. When ready to cook, preheat oven to 375 degrees Fahrenheit. Start cooking the rice so that it is ready for later.
2. Add butter to a frying pan set over medium-high heat. Once the butter is melted, stir in the flour. Gradually pour in the milk and continue stirring until thickened. Add onion powder and garlic powder to mixture and stir.
3. Remove the sauce from heat and add the mustard and paprika powder, and half of the cheddar cheese. Stir until everything has melted. Season to taste with salt and pepper.
4. Now, pour the rice, broccoli, and cheese sauce into a baking dish and mix. Top with remaining cheese and bake for 35 to 40 minutes, until the rice is cooked (extend the baking time if you want the rice and broccoli to be softer.)
5. Serve and enjoy!