

## Riced Broccoli Au Gratin



Servings:

**4-6**

### Ingredients

- 2 pkg **Riced Broccoli** (10.5 oz. each bag)
- 2 tbsp **Butter**
- $\frac{3}{4}$  cup **Onion**, Chopped
- 2 cloves **Garlic**, Minced
- 1 tbsp **Flour**
- 1  $\frac{1}{4}$  cup **Milk**, Warm
- $\frac{1}{2}$  cup **Shredded Cheese**
- To Taste **Salt & Pepper**
- 2 tbsp **Panko Crumbs**

### Method of Preparation

#### Step 1

Heat 2 tbsp butter in pan over medium heat.

Add onion and sauté until soft. Then add garlic and cook for 1 minute.

#### Step 2

Mix in flour and cook for 1 min.

Slowly whisk in milk. Simmer and continue cooking until slightly thickened.

#### Step 3

Add riced broccoli and cook until tender, about 5 minutes.

#### Step 4

Season with salt and pepper. Mix in  $\frac{1}{4}$  cup of cheese.

#### Step 5

Add to baking dish. Garnish with remaining cheese and panko crumbs.

Bake in 375°F oven for 15 minutes until cheese is melted.