



# Creamy Broccoli Cheese Casserole with Ritz Topping

## Warm Memories in Every Bite

The first time I tasted this casserole, the buttery Ritz crumbs crackled under my fork. Creamy cheese hugged tender broccoli, and I was hooked. **Ever wondered how you could turn simple ingredients into something unforgettable?** This dish feels like a hug on a cold night. It's comfort food at its best.

## My First Casserole Adventure

I once forgot to drain the broccoli, and my casserole turned out soggy. Lesson learned! Now I press the thawed broccoli dry with paper towels. **Home cooking teaches patience—and sometimes gives messy,**

**delicious rewards.** Even mistakes taste good with enough cheese. What's your funniest kitchen fail?

## Why This Dish Shines

- The creamy sauce balances the sharp cheddar and earthy broccoli. - Buttery cracker crumbs add crunch against the soft filling. **Which flavor combo surprises you most?** Try swapping crackers for breadcrumbs if you're feeling bold.

## A Slice of History

This casserole grew from 1950s American kitchens, using canned soups for easy meals. \*Did you know Ritz crackers debuted in 1934?\* They've been topping casseroles for decades. Share your family's favorite vintage recipe below!



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**Ingredients:**

Ingredient	Amount	Notes
Frozen broccoli	30 ounces	Thawed and drained
Egg	1	
Cream of mushroom soup	10.5 ounces (1 can)	
Mayonnaise	½ cup	
Pepper	½ teaspoon	
Garlic powder	1 teaspoon	
Onion powder	½ teaspoon	
Grated cheddar cheese	2 cups	
Crushed butter crackers	1 ½ cups	
Melted butter	¼ cup	

**How to Make Creamy Broccoli Cheese Casserole with Ritz Topping**

**Step 1** Preheat your oven to 350°F. Grab a 9×13 inch baking dish. Spray it with non-stick cooking spray. This keeps the casserole from sticking.

See also Rustler's Rope and Noodle Supper

**Step 2** Whisk the egg in a large bowl. Add cream of mushroom soup and mayo. Mix in pepper, garlic powder, and onion powder. Stir until smooth. **Step 3** Fold in the shredded cheddar cheese. Add the thawed broccoli next. Toss until the broccoli is coated well. (Hard-learned tip: Squeeze excess water from broccoli first.) **Step 4** Crush the butter crackers in a bag. Melt the butter and mix it with the crumbs. Sprinkle this over the broccoli mix. **Step 5** Bake for 40 minutes. The top should

be golden and crispy. Let it cool for 5 minutes before serving. **What's your go-to casserole topping? Share below!** **Cook Time:** 35 minutes **Total Time:** 50 minutes **Yield:** 6 servings **Category:** Dinner, Side Dish

## 3 Fun Twists on This Classic Casserole

**Spicy Kick** Add diced jalapeños or a dash of hot sauce. Perfect for those who love heat. **Bacon Lover's** Toss in crispy bacon bits. It adds smoky flavor and crunch. **Veggie-Packed** Mix in cauliflower or carrots. Great for sneaking in extra veggies. **Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Casserole

Pair it with grilled chicken or ham. Add a fresh green salad on the side. Garnish with chopped parsley for color. Drink options? Try iced tea or lemonade. For a grown-up twist, serve with a crisp white wine. **Which would you choose tonight?**



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### Storing and Reheating Tips

Keep leftovers fresh in the fridge for 3-4 days. Cover the dish tightly with foil. To freeze, wrap it well for up to 2 months. Thaw overnight before reheating. Warm it in the oven at 325°F for 20 minutes.

See also Bang Bang Chicken Bake for Easy Weeknight Dinners Batch-cooking? Double the recipe and freeze half. \*Fun fact\*: The crackers stay crispier if added just before baking. Why this matters: Meal prep saves time on busy nights. Who else loves having cozy meals ready to go?

### Common Issues and Fixes

Soggy topping? Spread crackers evenly and press lightly. Too dry? Add a splash of milk to the sauce. Cheese not melting? Shred it yourself—pre-grated cheese has starch. Why this matters: Small tweaks make big flavor wins. Ever had a casserole disaster? Share your save-the-day tricks!

### Your Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free soup and crackers. **Q: How far ahead can I prep it?** A: Assemble 1 day ahead—keep topping separate until baking. **Q: What's a good mayo swap?** A: Sour cream or Greek yogurt work well. **Q: Can I halve the recipe?** A: Yes, use an 8×8 dish and bake 30 minutes. **Q: Fresh broccoli instead of frozen?** A: Steam it first—about 3 cups chopped.

## Final Thoughts

This casserole is my go-to for potlucks. It's creamy, crunchy, and always a hit. **Tag Savory Discovery on Pinterest if you try it!** I'd love to see your twists. Happy cooking! —Elowen Thorn.



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