



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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