

Broccoli Rice Casserole

Easter is associated with ham and lamb. We have in years past done videos and recipes for both ham and lamb and they can be found on our website at www.martinulisse.com. This year I am doing a side dish that is great accompaniment to either or both dishes. Broccoli rice casserole is a great crowd pleaser for adults or kids. It goes well with Martin Ulisse Cerasuolo which is a perfect wine for ham or lamb.

Ingredients:

- 2 tablespoons butter
- 2 tablespoons flour
- 2 cups milk
- 1 cup heavy cream
- ½ cup cream cheese
- 1 cup processed cheese such as velveeta
- 2 cups grated cheddar cheese
- 12 oz chopped broccoli
- 2 cups cooked rice

Method:

- Melt butter and whisk in flour.
- Add milk, heavy cream, cream cheese, and velveeta.
- Mix over low heat stirring often until cheese has melted.
- Add cheddar cheese, and stir until smooth.
- Mix cheese sauce with broccoli and rice.
- Place in buttered casserole dish and bake at 350* for 30 minutes.
- Serve with ham and vegetable of choice and mangia, mangia!