

Cheesy Broccoli and Onion Bake



- 2 pkgs frozen chopped broccoli (10 oz. ea) or 1 lb of fresh broccoli
- 3 medium onions - coarsely chopped
- 1/4 cup butter or margarine, divided
- 2 T. flour
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 cup milk
- 1 pkg. (3 oz.) cream cheese
- 1/2 cup shredded Monterey Jack cheese
- 1 cup bread crumbs

Preparation:

Cook the fresh or frozen broccoli and drain; set aside. Cook the onions in a small amount of water until tender, then drain; set aside. In a saucepan, melt 2 tablespoons butter or margarine. Blend in the flour, salt and pepper, then add the milk. Cook, stirring constantly, until thickened. Reduce heat to low and stir in the cream cheese until smooth. Spray a 1-1/2 to 2 qt. casserole with nonstick cooking spray. Place the cooked broccoli and onions in the prepared casserole. Pour the sauce mixture over top and gently stir it in. Top with shredded cheese. Melt the remaining 2 tablespoons butter or margarine; stir it into the breadcrumbs with a fork. Spread the mixture over top of the casserole. Bake at 350° for 40 to 45 minutes.