

Cheesy Broccoli Rice Casserole

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Ingredients

- 1 lb. steamed broccoli
- 2 cups white rice
- 3 cups chicken stock or water
- 4 Tbsp. unsalted butter
- ¼ cup flour
- 2 cups heavy cream
- 2 cups milk
- 4 oz. havarti cheese, cubed
- 2 cups grated cheddar cheese
- 2 cups grated gouda cheese
- salt and pepper to taste
- 1½ cups fried onions



Directions

1. Preheat your oven to 375°F. Grease a 9"x13" baking dish and set aside.
2. Combine the rice and chicken stock in a medium saucepan and bring to a boil. Stir, reduce to a simmer, and cover. Cook until the stock is absorbed and the rice is mostly cooked, about 10 minutes. Remove from the heat and leave covered.
3. Meanwhile, in a large saucepan, melt the butter over medium low heat. Whisk in the flour, 1 tablespoon at a time, until a smooth paste forms. Cook until the mixture is lightly browned, whisking frequently. Gradually add in the heavy cream, whisking continuously, then whisk in the milk. Raise the heat to medium, still whisking continuously, and bring the sauce to a simmer. When the sauce has thickened, remove the saucepan from the heat and whisk in the havarti cheese until smooth. Whisk in the remaining cheese until a smooth, creamy sauce forms.
4. Stir the rice into the cheese sauce until uniform. Season with salt and pepper and fold in the cooked broccoli. Spread the rice mixture into the baking dish and bake for 25 minutes, or until the sauce is bubbling. Sprinkle the fried onions on top and bake 5 minutes longer to brown the onions. Serve warm and refrigerate leftovers.