

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Broccoli Rice Casserole

Ingredients:

2 cups cooked brown rice

2 Tablespoons butter

1 small onion, chopped

2 cups chopped broccoli, cooked and drained

2/3 cup low fat cheddar cheese, grated

1/2 cup 1% milk

Makes 4 servings - 30% calories from fat

Amount Per Se	rving		
Calories 24	0 Calo	ories fron	n Fat 7
		% Da	aily Value
Total Fat 8g			129
Saturated Fat 5g			25%
Trans Fat	0g		
Cholesterol	20mg		79
Sodium 180)mg		89
Total Carbo	hydrate	31g	109
Dietary Fiber 5g			20%
Sugars 40	1		
Protein 11g			
Vitamin A 25	5% • '	Vitamin (C 60%
Calcium 15%	6 •	Iron 6%	
*Percent Daily V diet. Your daily v depending on yo	alues may b	e higher or l	
Total Fat Saturated Fat Cholesterol Sodium Total Carbohydri Dietary Fiber	Less than Less than Less than Less than	65g 20g 300mg 2,400mg 300g 25g	80g 25g 300mg 2,400m 375g 30g

Instructions:

- 1. Cook rice as per package directions, or use leftover rice, set aside.
- 2. In small skillet melt butter, add onion and sauté until tender. Place in a casserole dish; add broccoli, grated cheese, milk and rice.
- 3. Cover casserole and bake at 350° F degrees for 45 minutes.

Note:

• Substitute cheese of choice for different flavors.



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