



BROCCOLI GRATIN

Ingredients

For 1 baking dish

2 packages of frozen
chopped broccoli
1 can condensed cream of
mushroom soup
1 cup grated cheddar
cheese
1 tbsp lemon juice
1 egg
115 grams light mayonnaise
1 small onion
2 tbsp dry herbs mix
2 tbsp melted butter

Steps

- 1.** Preheat oven to 200°C and butter a baking dish.

Cook broccoli in microwave, just until crisp tender, then drain it.
- 2.** In a small saucepan over low heat, stir condensed soup, cheese and lemon juice (until cheese melts).
- 3.** In a bowl, whisk egg, mayonnaise and grated onion. Combine broccoli, soup mix, egg mix and transfer everything to the prepared baking dish.
- 4.** In a small bowl, stir together dry herbs mix and melted butter. Sprinkle on top of the preparation.
Bake for 15–20 minutes, or until heated through and topping is golden brown.