

BROCCOLI SUPREME

1 1/2 lbs. Fresh broccoli
1-10 3/4 oz can condensed cream of chicken soup
(can use reduced fat soup)
1 tablespoon all-purpose flour
1/4 cup grated carrot
1/2 cup dairy sour cream

1 tablespoon grated onion
1/4 teaspoon salt
1/8 teaspoon pepper
3/4 cup shredded herb seasoned
stuffing mix
2 tablespoon butter, melted

Remove outer leaves of broccoli and tough part of stalk; discard. Cut remaining broccoli into 1 inch pieces. Cook stalk pieces in boiling salted water 5 to 8 minutes; add flowerets. Cook till tender, about 5 minutes more. Drain. Blend together soup and flour. Add sour cream, carrots, onion, salt and pepper; stir in broccoli. Turn into a 2 quart casserole. Combine stuffing mix and the melted butter; sprinkle around edge of baking dish. Bake in 350° oven for 30 to 35 minutes or till hot through.