

# Broccoli with Buttery Crumbs



PREPARATION TIME

5 minutes



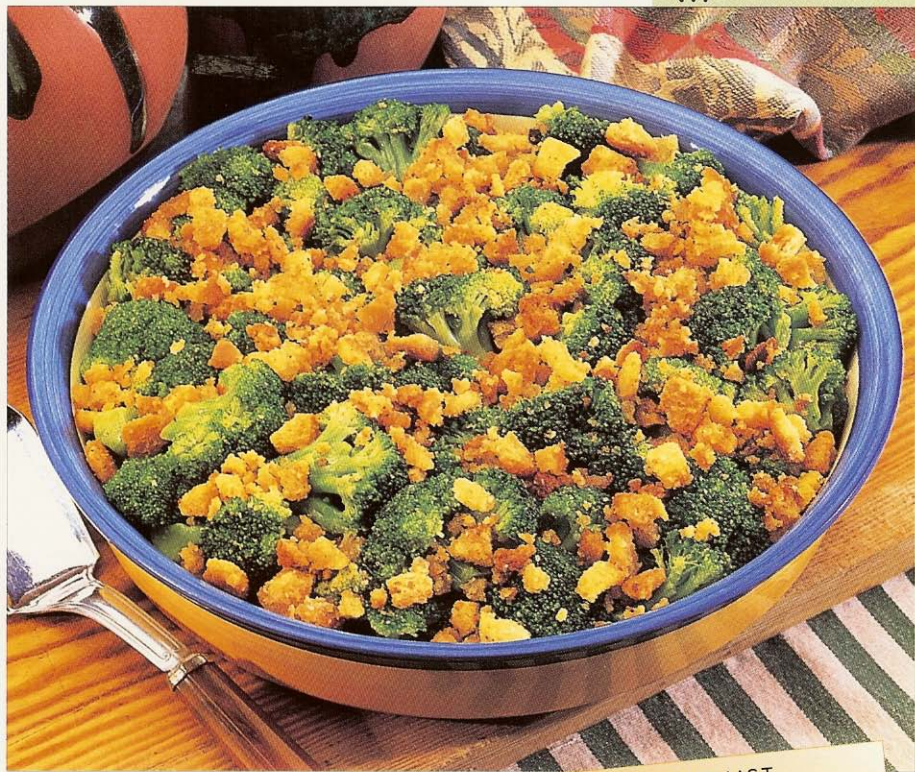
COOKING TIME

15 minutes



PERFECT PARTNER

grilled chicken



During much of the year, fresh broccoli tops, also called crowns, cost less than frozen florets. Simply microwave the fresh broccoli with 2 tablespoons water as recipe directs in step 1.

## SHOPPING LIST

- broccoli
- croutons

## ON HAND

- seasoned salt
- butter

## INGREDIENTS

- 1 (14-ounce) package frozen broccoli florets
- 1/2 cup butter, divided
- 1/2 teaspoon seasoned salt
- 1 cup croutons

SERVES **4**

**COOKIN'**  
*Xpress*

- When time is tight, substitute seasoned bread crumbs for the croutons.

## Make Ahead

You can prepare the casserole for baking up to 4 hours ahead. Refrigerate until ready to cook.

## ◆ VARIATION

*Add 2 tablespoons diced red pepper to the casserole for added color and flavor.*

**1** Preheat oven to 375°F. Place broccoli in a microwave-safe dish. Cover with plastic wrap. Microwave on HIGH until tender, about 3 minutes; drain.



**2** Melt butter in a small skillet over medium-high heat. Pour half of butter into a medium baking dish; add broccoli. Sprinkle with seasoned salt; stir.

**3** Place croutons between sheets of waxed paper. Lightly crush with a rolling pin. Add croutons to skillet; toss with remaining butter until well coated.



**4** Sprinkle croutons over broccoli. Bake casserole until croutons are browned and crisp, about 15 minutes.