

Broccoli Gratin

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This is basically broccoli baked with cheese, breadcrumbs, and a little bit of milk. It is really good served alongside a steak dinner and it is also great with pork. Serves 4.

Ingredients:

1 pound trimmed broccoli, about two heads
1 cup shredded Parmesan cheese
1 cup bread crumbs
1/4 cup olive oil
1/4 cup milk

Directions:

1. Wash and trim the broccoli into florets.
2. In a small bowl combine the parmesan, bread crumbs, and olive oil. Toss to combine.
3. Preheat the oven to 350F.
4. Pour the milk into the bottom of a small baking dish, about an 8inch by 8inch.
5. Layer the broccoli into the dish and sprinkle the parmesan topping over it.
6. Bake uncovered until hot and broccoli is tender, about 10 minutes.
7. Toss all together again before serving.

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