

Broccoli Casserole

Cauliflower

Ingredients

1/2 cup plain dry bread crumbs
1/4 cup plus 2 tablespoons grated Parmesan cheese, divided
2 tablespoons butter, melted
1 1/2 teaspoons McCormick® Perfect Pinch® Italian Seasoning ,
divided
1 package (16 ounces) frozen broccoli florets, thawed
1 package (16 ounces) frozen cauliflower florets, thawed
2 tablespoons butter
1 large onion, chopped (1 cup)
2 tablespoons flour
1 teaspoon McCormick® Garlic Salt
1/4 teaspoon McCormick® Black Pepper, Coarse Ground
1 1/4 cups milk
4 ounces (1/2 package) cream cheese, cube

Direction

Preheat oven to 350°F. Mix bread crumbs, 2 tablespoons of the Parmesan cheese, 2 tablespoons melted butter and 1/2 teaspoon of the Italian seasoning in small bowl. Set aside. Cut up any large broccoli or cauliflower florets into bite-size pieces.

Melt 2 tablespoons butter in large skillet on medium heat. Add onion; cook and stir about 5 minutes or until tender. Stir in flour, remaining 1 teaspoon Italian seasoning, garlic salt and pepper. Add milk; cook and stir until thickened and bubbly. Add cream cheese and remaining 1/4 cup Parmesan cheese; cook and stir until cream cheese is melted. Add vegetables; toss gently to coat. Spoon into 2-quart baking dish. Sprinkle top evenly with crumb mixture.

Bake 40 minutes or until heated through and top is lightly

browned.