

# Broccoli Souffle

*Mrs Gilbert W File III*

*St Timothy's - Hale Schools - Raleigh, NC - 1976*

## **Servings: 8**

*2 cups cooked broccoli,  
chopped*

*1 cup mayonnaise*

*1 cup chopped mushrooms*

*2 teaspoons onion powder*

*2 to 3 eggs, well beaten*

*1 cup shredded cheddar  
cheese*

*1 1/2 cups hollandaise  
sauce (or cream of  
mushroom soup)*

*1/2 cup fine bread crumbs  
Parmesan cheese*

Preheat the oven to 350 degrees.

In a bowl, mix together the broccoli, cheddar cheese, mayonnaise, hollandaise sauce, mushrooms and onion powder.

Add the beaten eggs. Pour the mixture into a casserole dish. Sprinkle with bread crumbs and then sprinkle Parmesan cheese.

Bake for 35 minutes. or until a knife inserted in the middle comes out clean.

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Per Serving (excluding unknown items): 287 Calories; 29g Fat (87.0% calories from fat); 7g Protein; 3g Carbohydrate; 1g Dietary Fiber; 77mg Cholesterol; 272mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 2 1/2 Fat.