
Broccoli with Walnuts

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 8

3 packages (10 ounce ea) chopped broccoli, cooked and drained

1 stick butter or margarine, melted

1/4 cup flour

1 1/2 tablespoons instant chicken broth granules

2 cups milk

2/3 cup hot water

6 tablespoons butter or margarine

2 cups stuffing mix

2/3 cup chopped walnuts

In a buttered 9 x 13 inch casserole dish, arrange the cooked broccoli.

In a small saucepan, melt one stick of butter. Add the flour and broth granules. Cook for a few minutes, stirring constantly. Add the milk gradually and stir until smooth and thick. Pour this sauce over the broccoli.

In a bowl with six tablespoons of hot water, add the stuffing mix and toss thoroughly. Add the walnuts and mix. Spoon on top of the broccoli.

Bake, uncovered, in a 400 degree oven for about 30 minutes.

(This dish freezes well.)

Side Dishes

Per Serving (excluding unknown items): 301 Calories; 28g Fat (80.9% calories from fat); 6g Protein; 9g Carbohydrate; 2g Dietary Fiber; 63mg Cholesterol; 244mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 1/2 Fat.