



# Broccoli Cheez-It Soufflé

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## Broccoli Cheez-It Soufflé

This recipe proves that all you need is a little imagination when it comes to Cheez-Its. For this casserole, they serve as a crunchy, cheesy crust to a creamy broccoli filling.

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Servings	Calories Per Serving
8	362

## Ingredients

- Two 10-ounce packages frozen chopped broccoli
- 2 eggs, beaten
- 2 Tablespoons finely chopped onion
- 1 Cup Cheez-It crackers, crushed
- 1 can cream of mushroom soup
- 1 Cup mayonnaise
- 1 Cup shredded Cheddar cheese
- Salt and pepper, to taste

## Directions

Preheat the oven 400 degrees.

Cook the broccoli as directed on package and drain.

Combine the soup, eggs, mayonnaise, onion, and cheese, and then season with salt and pepper to taste.

Stir in the broccoli. Spray a casserole dish with nonstick spray and add broccoli mixture. Top with the crushed Cheez-Its and bake for 25-30 minutes, until the mixture is bubbling and the Cheez-Its are lightly golden.