

Broccoli And Artichoke Casserole Recipe

Recipe By : Jeff Smith in "The Frugal Gourmet"

14 ozs canned artichoke hearts -- drained
30 ozs frozen chopped broccoli -- thawed and drained
8 ozs cream cheese
2 Tbs mayonnaise
4 Tbs olive oil
6 Tbs milk
1/3 c grated fresh Parmesan cheese
salt and pepper -- to taste

If frozen artichokes are used, cook according to instructions. Do not overcook. Drain the artichokes (I like them chopped as well, instead of whole), and place them on bottom of a 3-quart casserole. Squeeze as much moisture as possible from the broccoli, and layer it on top of the artichokes. In an electric mixer blend the cream cheese, mayonnaise, and butter or oil until light and fluffy. Gradually beat in the milk, and spread this mixture over the top of the broccoli. Sprinkle with pepper and the cheese.

Bake, uncovered, at 375°F for 40 minutes, or until the top is lightly browned.

* I also like to double the amount of artichokes and use half the broccoli, but I am an artichoke heart fanatic.