

Broccoli in Cheese Custard

From – *Fred Meyer My-Te-Fine Produce Section*

1 lb broccoli, cut into florets
2 eggs, slightly beaten
1 ½ cups milk
½ cup grated cheddar cheese
2 Tbsp lemon juice
1 tsp salt
1/8 tsp pepper

- Lightly steam broccoli for about 5 minutes until bright green and tender.
- Place broccoli in a buttered casserole dish.
- Mix remaining ingredients together and pour over the broccoli.
- Set casserole dish in a pan of hot water and bake at 325F until the custard is firm - about 35 minutes.



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