

# CopyCat Outback Steakhouse Broccoli and Cheese Sauce

## Ingredients

2 lbs broccoli or broccolini, cleaned and chopped into florets  
2 tablespoon butter  
2 tablespoon flour  
1 cup whipping cream  
1 cup milk  
8 ounces shredded sharp cheddar cheese  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon pepper  
 $\frac{1}{2}$  teaspoon paprika  
 $\frac{1}{4}$  teaspoon ground red pepper  
 $\frac{1}{2}$  teaspoon garlic powder  
 $\frac{1}{4}$  teaspoon onion powder  
shredded cheddar cheese for topping

## Directions

In a saucepan melt butter. Add flour and whisk until combined. Cook until fragrant.

Add whipping cream and milk, continue to whisk until thickened. Add 8 ounces sharp cheddar cheese and spices, whisk until cheese is melted.

Meanwhile blanch your broccoli and drain.

Pour the sauce over broccoli.

Transfer broccoli to small oven safe dishes. Top with shredded cheese.

Bake in a 400 degree oven for 3-4 minutes until cheese is melted and bubbly.

Serve immediately.