

CopyCat Ruth's Chris Steak House Broccoli au Gratin

Ingredients

1 large bunch Broccoli about 2 pounds
One 10 3/4-ounce can Condensed Cheddar Cheese Soup
1/4 cup Milk
2 tablespoons Buttered Bread Crumbs

Directions

Preheat oven to 350°F.

Cut broccoli into florets.

Fill a large pot with water. Place over medium high heat and bring to a boil.

Add broccoli. Cook in boiling water until just tender, about 5 minutes. Remove from heat and drain.

Place broccoli in a baking dish.

In a medium bowl, add soup and milk. Whisk to combine completely.

Pour soup mixture over broccoli.

Top with buttered bread crumbs.

Place pan in preheated oven. Bake, uncovered, for 20 minutes.

Remove from oven and serve hot.