

Roasted Broccoli with Three Cheese Sauce

Yields: 6 Servings

Ingredients:

2 heads Broccoli Cut into Florets

Olive Oil

2 cups Whole Milk

1 Tbsp. Butter

1 clove Garlic, grated on a zester

1/2 Tsp. Seasoned Salt

1/2 Tsp. Black Pepper,
More to Taste

1/4 Tsp. Salt

1/4 Tsp. Chili Powder
(more To Taste)

12 ounces, Velveeta Cut
into Cubes

4 ounces, Sharp Cheddar
Cheese, Grated

4 ounces, Monterey Jack
Cheese, Grated

1. Preheat oven to 425 degrees.
2. Toss broccoli in 3 Tablespoons of olive oil. Roast in oven for 20-25 minutes until lightly browned and tender.
3. To make the sauce, heat the butter and milk over medium-low heat until hot. Stir in the garlic, seasoned salt, black pepper, salt, and chili powder. Add the Velveeta and stir it until it's melted and creamy. Stir in the cheddar and Monterey jack until melted. Taste and adjust seasonings.
4. Serve ramekins of cheese sauce with warm broccoli florets or serve directly over top of broccoli.