

Cheesy Broccoli Cauliflower Casserole

6-8 cups of chopped broccoli and cauliflower (About 2-3 heads of broccoli and one small head of cauliflower)

3-4 mushrooms, sliced

½ cup butter

1 tablespoon onion powder

1 can cream of celery, chicken, or mushroom soup

7-8 ounces of cheese dip (such as Kraft Cheez Wiz or Tostitos Smooth & Cheesy)

½ cup crushed crackers

Place broccoli and cauliflower in medium-size pan. Put sliced mushrooms on top and add enough water to steam the vegetables. Bring to a boil, then turn off heat.

Melt butter in a 2-quart casserole dish. Add soup, onion powder, and cheese dip. Stir. Drain vegetables, then add to cheese mixture and stir. Sprinkle with crushed crackers. Cover dish and bake at 375°F for 25-30 minutes.