



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Broccoli-Queso Casserole

To Serve 4 to 6.

2 (14-ounce) packages frozen broccoli, thawed

2 tablespoons olive oil

1 onion, chopped

½ cup Mexican chorizo, removed from casings

1-1/2 jars (18 ounces total) **Fredericksburg Farms Chili Con Queso de la Hacienda**

1 tablespoon dry **Fredericksburg Farms Hearty Homemade Salsa** mix

1 cup whipping cream

2/3 cup dry breadcrumbs tossed with 1-1/2 tablespoons melted butter

Preheat oven to 350 degrees. Butter a 13 x 9-inch casserole; set aside. Pat the broccoli dry using absorbent paper towels and place in a large bowl; set aside. Heat the olive oil in a heavy 10-inch skillet over medium heat. Saute' the onion and chorizo until lightly browned, stirring occasionally, about 10 minutes. Drain the onion mixture in a fine strainer to remove all traces of fat, then transfer to a separate bowl. Add the **Chili con Queso de la Hacienda, Hearty Homemade Salsa** mix, and whipping cream. Whisk to blend well. Pour evenly over the broccoli and scatter the breadcrumbs over the top. Bake in preheated oven for 45 minutes, or until bubbly and lightly browned.