

SIDE DISH

Broccoli Gratin

28 September 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.97	372 kcal

Indulge in the delightful flavors of Broccoli Gratin, a side dish that transforms humble broccoli into a creamy, cheesy masterpiece. Perfect for gatherings or family dinners, this dish serves up to 8 people and is sure to impress even the pickiest eaters. The combination of tender broccoli florets e...

Ingredients

- ☐ 10 cups broccoli florets, cut into bite-size pieces
(about 2 1/2 lb.)
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- ☐ 2 tablespoons chopped fresh parsley
- ☐ 1 1/2 cups heavy cream
- ☐ 1 cup grated Parmesan
- ☐ 4 tablespoons unsalted butter
- ☐ 1 teaspoon dry mustard
- ☐ 2 cloves garlic, minced
- ☐ 1 1/2 cups panko or other coarse bread crumbs
- ☐ 8 servings Salt and pepper

EQUIPMENT Oven, Baking pan, Aluminum foil

Method

- 1

Preheat oven to 350F. Grease a 9-by-13-inch baking dish and set aside. Melt butter in a nonstick skillet over medium-low heat. When foaming subsides, add garlic and saut until light golden, about 2 minutes. Stir in mustard.
- 2

Add bread crumbs and saut until they are golden and crisp, about 5 minutes.

- 3 Remove from heat, season with salt and pepper and let cool.
- 4 Place broccoli in prepared baking dish.
- 5 Pour heavy cream and 1/2 cup Parmesan over broccoli and mix well. Season lightly with salt and pepper.
- 6 Mix remaining 1/2 cup Parmesan and parsley with cooled bread-crumb mixture.
- 7 Sprinkle mixture evenly over broccoli and cover baking dish with foil.
- 8 Bake casserole for 20 minutes.
- 9 Remove foil and continue baking 15 minutes longer, until casserole starts to bubble at corners, and crumbs are crispy

Nutrition per serving

372
KCAL

12 g
PROTEIN

27 g
FAT

24 g
CARBS

Saturated Fat	16.3 g · 102% of daily needs
Fibre	4 g · 16% of daily needs
Sugar	4.6 g · 5% of daily needs
Sodium	593 mg · 26% of daily needs
Cholesterol	74 mg · 25% of daily needs
Vitamin C	103 mg · 125% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/broccoli-gratin-146187