



Broccoli Scrod Au Gratin

Ingredients:

- 1 pound of scrod (Or white fish of your choice)
- 2 cups of broccoli florets, lightly steamed
- 2 cups of Blount Organic Broccoli Cheddar Soup
- 1/2 cup cheddar cheese, shredded

Directions:

Heat oven to 375 degrees. Lightly spray a medium sized casserole dish. Pour 1/2 cup of soup on bottom and arrange broccoli in a single layer on bottom. Lay scrod over broccoli and pour remaining soup over the top. Sprinkle cheese over top. Bake until golden, about 22-25 minutes.