Mrs Parker's Group
Crusty Pasta and Broccoli Bake

Season:  Winter  Type:  Main  Difficulty:  Easy

From the garden:  Broccoli , parsley , rosemary

Recipe Source:  bbcgoodfood

What to do:

- Boil the pasta, onion and broccoli stalks in plenty of lightly salted boiling water for about 7 mins, then add the florets and cook for another 3 mins.
- Reserve about 400ml of the water, then drain the pasta and vegetables.
- Return the reserved water to the pan and dissolve the stock cube, whisk in the mustard and crème fraîche, then season to taste.
- Bring to the boil.
- Stir in the drained pasta, vegetables and half the cheese, mixing until melted.
- Stir in the parsley.
- Heat the grill.
- Tip the pasta and vegetables into a shallow, ovenproof dish.
- Mix together the remaining cheese, breadcrumbs and rosemary, then scatter on top.
- Grill until breadcrumbs are golden

Equipment:
Saucepan
Colander
Measuring jug
Scales
Teaspoon
Kitchen whiz
Tablespoon
Ceramic dish
Knives
Chopping board

Ingredients:

- 400g penne
- onion, roughly chopped
- 250g head broccoli, stalks chopped and florets halved
- 1 vegetable stock cube
- 1 tsp dijon mustard
- 200g half fat crème fraîche
- 100g grated cheddar
- small handful parsley leaves, chopped
- 2 slices crustless white bread through a food processor
- 1 tablespoon chopped rosemary