

Pasta Broccoli Bake

Jacob · 30/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

A quick to prepare casserole with broccoli and a flavorful cheese sauce You will love the fact that you might already have all the ingredients needed for this recipe in your house

Ingredients

- - 1 (8 ounce) package fusilli pasta - 1 tablespoon olive oil - 2 teaspoons salt - ? cup butter - ? cup all-purpose flour - 3 cups milk - $\frac{3}{4}$ cup grated Parmesan cheese - 1 teaspoon salt - $\frac{1}{2}$ teaspoon garlic salt - ? teaspoon ground nutmeg - ? teaspoon dried thyme - 1 $\frac{1}{2}$ cups shredded sharp Cheddar cheese - 1 $\frac{1}{2}$ pounds fresh broccoli
- cooked - $\frac{3}{4}$ cup shredded Swiss cheese

Instructions

1. In a large pot of boiling salted water cook rigatoni or fusilli pasta with one tablespoon of oil until al dente. Drain. Meanwhile
2. in a large saucepan melt butter or margarine. Stir in flour and milk and whisk until mixture boils and thickens. Add grated Parmesan cheese
3. salt
4. garlic salt
5. nutmeg
6. thyme and grated Cheddar cheese and stir until blended. Add cooked broccoli and drained pasta to cheese sauce. Mix well. Pour into a greased 9x13 inch baking dish. Sprinkle with grated Swiss cheese. Bake uncovered at 350 degrees C(175 degrees C) for 20 minutes. Let stand 10 minutes before serving.