

DINNERLY



Creamy Three-Cheese Pasta Bake with Broccoli & Roasted Red Peppers



20-30min



2 Servings

Bigger is better in our eyes, especially when it comes to cheese, and especially when all you want to do is wind down after a hectic day. This three-cheese pasta is ready in a flash, so you have plenty of time to rewatch your favorite series. We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- ½ lb orecchiette pasta ¹
- ¾ oz piece Parmesan ⁷
- 3 (¾ oz) pieces fontina ⁷
- 1 pkg mozzarella ⁷
- 2 oz roasted red peppers

WHAT YOU NEED

- kosher salt & ground pepper
- butter ⁷
- all-purpose flour ¹
- milk ⁷

TOOLS

- large saucepan
- colander
- box grater
- medium skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 990kcal, Fat 39g, Carbs 112g, Protein 48g



1. Cook pasta

Bring a large saucepan of **salted water** to a boil. Meanwhile, cut **broccoli** into 1-inch florets. Cook **pasta** in boiling water until barely al dente, 8–9 minutes (it will not be cooked through). Add broccoli; cook until pasta is al dente, about 2 minutes more. Drain pasta and broccoli, then return both to saucepan and reserve for step 4.



2. Prep ingredients

Preheat broiler with rack 6 inches from heat source. Finely grate **all of the Parmesan**. Finely chop or coarsely grate **fontina and mozzarella** on the large holes of a box grater, keeping them separate. Thinly slice **peppers**.



3. Make sauce

Melt 2 **tablespoons butter** in a medium skillet over medium-high. Whisk in 2 **tablespoons flour** until smooth. Slowly whisk in 1¼ **cups milk**; cook until thick enough to coat the back of a spoon, 3–4 minutes. Remove from heat; stir in **all of the fontina and Parmesan** until smooth.



4. Assemble casserole

Pour **sauce** over **reserved pasta and broccoli** in saucepan and stir until coated. Spoon back into skillet, spreading into an even layer. Scatter **peppers** over top.



5. Finish & serve

Sprinkle **mozzarella** over **pasta and broccoli**. Broil on top oven rack until **cheese** is melted and **casserole** is browned in spots, 1–3 minutes (watch closely). Enjoy!



6. Crunch, crunch!

Add texture to this ooey gooey dish by sprinkling toasted breadcrumbs (tossed with chopped fresh parsley, if you have it) over the top. You can also top it with a can of fried onions, for a sweet and crunchy contrast.