

DINNERLY



Cheese Lover's Baked Penne with Broccoli



30-40min



2 Servings

Knock, knock. Who's there? Phillip. Phillip who? Phillip a big plate of these cheesy baked noodles and broccoli and dig in! We've got you covered!

WHAT WE SEND

- ½ lb broccoli
- 2 (¾ oz) Parmesan ¹
- 3¾ oz mozzarella ¹
- 6 oz penne ²
- 4 oz basil pesto ¹

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- butter ¹
- all-purpose flour ²
- 1¾ cups milk ¹
- garlic

TOOLS

- large saucepan
- box grater
- medium ovenproof skillet

ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1190kcal, Fat 60g, Carbs 112g, Protein 51g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Bring a large saucepan of **salted water** to a boil. Trim stem ends from **broccoli**, then cut crowns into 1-inch florets. Coarsely grate **all of the Parmesan** and **mozzarella** on the large holes of a box grater, keeping them separate. Finely chop **1 teaspoon garlic**.



2. Cook pasta

Meanwhile, add **penne** to boiling water and cook, stirring occasionally to prevent sticking, until al dente, about 6 minutes.



3. Cook broccoli

Add **broccoli** to saucepan with **pasta and boiling water**. Cook until broccoli is tender, about 3 minutes. Drain broccoli and pasta, then return to saucepan off the heat. Toss with **1 teaspoon oil** to prevent sticking.



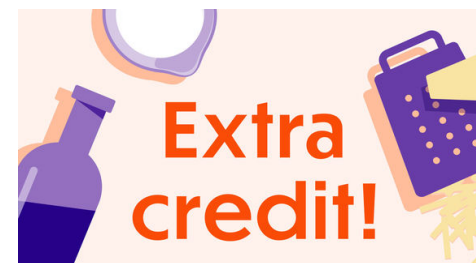
4. Make cheese sauce

Melt **2 tablespoons butter** in a medium ovenproof skillet over medium-high. Add **chopped garlic**; cook until fragrant, 30 seconds. Whisk in **1½ tablespoons flour** until smooth. Slowly whisk in **1¾ cups milk**; cook, whisking, until thick enough to coat the back of a spoon, 2–3 minutes. Remove from heat, then stir in **Parmesan** until melted. Season to taste with **salt** and **pepper**.



5. Broil pasta & serve

Add **pasta and broccoli** to skillet, stirring to coat in **cheese sauce**. Sprinkle **mozzarella** over top. Broil on top oven rack until **cheese** is melted and browned in spots, 1–3 minutes (watch closely as broilers vary). Let sit for 5 minutes, then drizzle **some of the pesto** over top. Serve **remaining pesto** on the side to drizzle, if desired. Enjoy!



6. A little something extra!

Sometimes you may want a little something extra on the side. In this case, a salad or crunchy garlic bread would be perfect!