



Chorizo Pasta Bake

with Cauliflower and Cheddar



40-50min



2 Portions

Starring golden chorizo, tender cauliflower and broccoli, creamy bechamel, crunchy croutons and aged cheddar for good measure, this family-friendly pasta bake is a knockout.

What we send

- spring onion
- chicken-style stock cubes ⁷
- parmesan cheese ⁷
- mature cheddar ⁷
- broccoli, cauliflower
- bread roll ^{1,6,7}
- chorizo
- casarecce pasta ¹

What you'll require

- boiling water
- butter ⁷
- milk ⁷
- plain flour ¹
- sea salt and pepper

Utensils

- 1.5L (6 cup) baking dish
- large saucepan
- small saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

Use leftover cheese in a toasty. If you have insufficient milk, replace it with an equal quantity of water and the second stock cube. If using milk, the second stock cube won't be used in this dish.

Allergens

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

Nutrition per serving

Energy 1195kcal, Fat 59.8g, Carbs 93.2g, Proteins 64.3g



1. Prepare ingredients

Preheat the oven to 200C. Bring a large saucepan of salted water to the boil for the pasta. Trim and cut **cauliflower** into small florets. Trim and cut **half the broccoli** into small florets. Coarsely grate **half the cheddar**. Finely grate **half the parmesan** (the remaining broccoli and cheese won't be used in this dish). Cut the **chorizo** into 1cm chunks.



4. Cook chorizo

Thinly slice the **spring onion**. Put the spring onion and **chorizo** in the reserved saucepan over medium-high heat. Cook, stirring occasionally, for 5 mins or until the chorizo is golden and crisp and the spring onion has softened.



2. Cook pasta and vegetables

Cook the **pasta** in the pan of boiling water for 6 mins. Add the **cauliflower** and **broccoli** and cook for a further 3-4 mins until the pasta is al dente. Reserve **125ml (½ cup) cooking water**, then drain the pasta and vegetables well. Reserve the pan. Crumble **one of the stock cubes** (see cooking tip) into a heatproof jug, add **150ml boiling water** and stir to combine.



5. Add pasta and sauce

Add the **pasta and vegetables** to the chorizo mixture, then stir in the **reserved cooking water** and **cheese sauce**. Season with **salt and pepper**. Spoon the mixture into a 1.5L (6 cup) baking dish.



3. Make cheese sauce

Meanwhile, melt **40g butter** in a small saucepan over medium heat. Add **2 tbs plain flour**. Cook, stirring, for 1 min to cook the flour slightly. Slowly whisk in the stock and **150ml milk** until combined and smooth. Reduce heat to medium-low. Cook, stirring, for 5 mins or until the sauce boils and thickens. Remove from heat, stir through **half the grated cheeses**.



6. Scatter toppings and bake

Cut the **bread roll** into small cubes. Scatter the bread and **remaining grated cheeses** over the pasta mixture. Bake for 12-14 mins until golden. Divide the **pasta bake** among bowls to serve.