



## Chorizo Pasta Bake

with Cauliflower and Cheddar



40-50min



4 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

- broccoli, cauliflower
- mature cheddar <sup>7</sup>
- chorizo
- bread roll <sup>1,6,7</sup>
- spring onion
- chicken-style stock cubes
- casarecce <sup>1</sup>

## What you'll require

- boiling water
- butter <sup>7</sup>
- milk <sup>7</sup>
- plain flour <sup>1</sup>
- sea salt and pepper

## Utensils

- large saucepan
- medium saucepan

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

### Cooking tip

If you don't have sufficient milk, simply replace it with an equal quantity of water.

### Allergens

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

### Nutrition per serving

Energy 1082kcal, Fat 52.4g, Carbs 94.2g, Proteins 52.7g



### 1. Prepare ingredients

Preheat the oven to 200C. Bring a large saucepan of salted water to the boil for the pasta. Trim and cut the **cauliflower** and **broccoli** into small florets. Coarsely grate the **cheese**. Cut the **chorizo** into 1cm chunks.



### 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 almost al dente. Reserve **250ml (1 cup) cooking water**, then drain the pasta and vegetables well. Reserve the pan. Crumble the **stock cubes** into a heatproof jug, add **300ml boiling water** and stir to combine.



### 3. Make cheese sauce

Meanwhile, melt **80g butter** in a medium saucepan over medium heat. Add **50g (1/3 cup) plain flour**. Cook, stirring, for 1 min to cook the flour slightly. Slowly whisk in stock and **300ml milk** until combined and smooth. Reduce heat to medium-low, cook; stirring, for 5 mins or until sauce boils and thickens. Remove from heat and stir through **half the grated cheese**.



### 4. Cook chorizo

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



### 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 2.5L (10 cup) baking dish.



### 6. Scatter toppings and bake

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

Customer Service: **02 6145 2910** Email: [contact@marleyspoon.com.au](mailto:contact@marleyspoon.com.au)

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