

Mushroom & Broccoli Casserole

with Baked Pastry

PREP TIME: 15 minutes

COOK TIME: 35-45 minutes

SERVINGS: 2

Tonight's casserole draws on the comforting flavors of classic pot pie. At its heart is a satisfying duo of fresh oyster mushrooms and dried porcini mushrooms, sautéed with broccoli and carrots (along with the water used to rehydrate the porcinis, for extra flavor). On the side, in lieu of a crust, we're serving delicate rounds of baked pastry for a bit of flaky contrast to every savory bite.



BLUE APRON WINE PAIRING:

Brick & Mortar Vin Blanc, 2016

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Ingredients



4
PASTRY ROUNDS



6 oz
OYSTER
MUSHROOMS



2
CARROTS



2
SCALLIONS



1 stalk
CELERY



1/2 lb
BROCCOLI



1 bunch
THYME

KNICK KNACKS:



3 Tbsp
ALL-PURPOSE
FLOUR



2 Tbsp
BUTTER



1 oz
WHITE CHEDDAR
CHEESE



1/2 oz
DRIED PORCINI
MUSHROOMS



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ In a bowl, combine the **dried porcini mushrooms** and **1 ½ cups of hot water**; let stand for at least 10 minutes.
- ☐ Cut the broccoli into small florets.
- ☐ Peel and small dice the carrots.
- ☐ Small dice the celery.
- ☐ Roughly chop the oyster mushrooms.
- ☐ Pick the thyme leaves off the stems; discard the stems and roughly chop the leaves.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Grate the cheese.



2 Roast the broccoli:

- ☐ Line a sheet pan with aluminum foil. Place the **broccoli** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper. Toss to thoroughly coat. Arrange in a single, even layer.
- ☐ Roast 12 to 14 minutes, or until lightly browned and tender when pierced with a fork. Remove from the oven, leaving the oven on. Carefully transfer to a plate and set aside in a warm place. Discard the foil.

3 Start the filling:

- ☐ While the broccoli roasts, reserving the water, carefully transfer the **porcini mushrooms** to a cutting board; roughly chop.
- ☐ In a large, high-sided pan (or pot), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots, celery, oyster mushrooms, chopped porcini mushrooms, thyme and white bottoms of the scallions**. Season with salt and pepper. Cook, stirring occasionally, 12 to 14 minutes, or until softened.



4 Finish the filling:

- ☐ Add the **butter** to the pan and cook, stirring frequently, 30 seconds to 1 minute, or until melted. Add the **flour** and cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned. Slowly stir in the **reserved mushroom water**. Cook, stirring occasionally, 2 to 4 minutes, or until the mixture is slightly thickened. Add the **roasted broccoli** and stir to combine. Turn off the heat and season with salt and pepper to taste.

5 Assemble & bake the casserole:

- ☐ Transfer the **finished filling** to a baking dish.
- ☐ Bake 8 to 10 minutes, or until thickened and bubbling around the edges. Remove from the oven. Let stand for at least 2 minutes before serving.



6 Bake the pastry rounds & plate your dish:

- ☐ While the casserole bakes, lightly oil the sheet pan used to roast the broccoli. Place the **pastry rounds** on the prepared sheet pan in a single layer. Evenly top with the **cheese**; season with salt and pepper. Bake 8 to 10 minutes, or until lightly browned and puffed up. Remove from the oven.
- ☐ Divide the **baked casserole** and baked pastry rounds between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!