

# Cheesy Broccoli Baked Pasta

*with Thyme Breadcrumbs*

**TIME:** 45-55 minutes

**SERVINGS:** 4

In tonight's crowd-pleasing baked pasta, the classic duo of broccoli and cheese is combined with spirals of fusilli bucati. For layers of flavor, we're making a delectable cheese sauce with sharp cheddar, then folding in the pasta and roasted broccoli. Added just before baking, a layer of breadcrumbs mixed with woodsy thyme completes the dish with crispy texture.



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## Ingredients



¾ lb  
FUSILLI BUCATI  
CORTI PASTA



6 oz  
CHEDDAR CHEESE



¾ cup  
MILK



3 Tbsps  
ALL-PURPOSE  
FLOUR



1 oz  
PECORINO  
ROMANO CHEESE



2 cloves  
GARLIC



1 lb  
BROCCOLI



1 bunch  
THYME



2 Tbsps  
BUTTER



¼ cup  
PANKO  
BREADCRUMBS



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## 1 Prepare the ingredients:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the broccoli stem. Cut the broccoli into small pieces.
- ☐ Peel and finely chop the garlic.
- ☐ Grate the cheddar cheese on the large side of a box grater.
- ☐ Pick the thyme leaves off the stems; discard the stems.
- ☐ Grate the Pecorino cheese on the small side of a box grater.



## 2 Roast the broccoli:

- ☐ Place the **broccoli** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to coat. Arrange in an even layer.
- ☐ Roast 12 to 14 minutes, or until lightly browned and tender when pierced with a fork. Leaving the oven on, remove the roasted broccoli from the oven.



## 3 Cook the pasta:

- ☐ While the broccoli roasts, add the **pasta** to the pot of boiling water; cook 8 to 9 minutes, or until al dente (still slightly firm to the bite).
- ☐ Reserving ¾ cup of the **pasta cooking water**, drain thoroughly and set aside in a warm place.



## 4 Make the cheese sauce:

- ☐ While the broccoli continues to roast, in the same pot, heat the **butter** on medium-high until melted.
- ☐ Add the **garlic** and **flour**. Cook, whisking constantly, 30 seconds to 1 minute, or until golden brown and fragrant.
- ☐ Add the **milk** and **pasta cooking water**; season with salt and pepper. Cook, whisking frequently, 1 to 2 minutes, or until slightly thickened.
- ☐ Reduce the heat to low and add the **cheddar cheese**. Cook, whisking constantly, 1 to 2 minutes, or until melted and thoroughly combined. Turn off the heat. (If the sauce seems too thick, stir in up to 2 tablespoons of water to achieve your desired consistency.) Season with salt and pepper to taste.



## 5 Finish the pasta & season the breadcrumbs:

- ☐ Add the **roasted broccoli** and **cooked pasta** to the pot of **cheese sauce**. Stir to combine; season with salt and pepper to taste. Transfer to a baking dish.
- ☐ In a bowl, combine the **breadcrumbs**, **thyme**, and **half the Pecorino cheese**. Stir in enough olive oil to moisten the mixture; season with salt and pepper.
- ☐ Evenly top the finished pasta with the seasoned breadcrumbs.



## 6 Bake the casserole & serve your dish:

- ☐ Bake the **finished pasta**, rotating the baking dish halfway through, 9 to 11 minutes, or until lightly browned and bubbly around the edges.
- ☐ Remove from the oven; immediately top with a drizzle of olive oil and the **remaining Pecorino cheese**.
- ☐ Let stand at least 2 minutes before serving. Enjoy!