

Fusilli & Broccoli Casserole

with Crispy Onions

TIME: 40-50 minutes

SERVINGS: 4

It doesn't get much more comforting than tonight's cheesy, creamy pasta and broccoli casserole—made with springy fusilli bucati, and creamy fontina and nutty asiago cheeses.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



1 lb
BROCCOLI



1
YELLOW ONION



3
CARROTS



¾ lb
FUSILLI BUCATI
CORTI PASTA



1 stalk
CELERY



¼ cup
HEAVY CREAM



4 oz
ASIAGO CHEESE



2 oz
FONTINA CHEESE



½ cup
SOUR CREAM



⅓ cup
CRISPY ONIONS



1 Tbsp
WEEKNIGHT
HERO SPICE
BLEND*

* Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and medium dice the **onion**. Medium dice the **celery**. Peel and medium dice the **carrots**. Cut off and discard the bottom ½ inch of the **broccoli** stem, then roughly chop.
- ☐ Keeping them separate, grate the **asiago cheese** and **fontina cheese** on the large side of a box grater.



2 Cook the vegetables:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **diced onion, diced celery, diced carrots, chopped broccoli**, and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until slightly softened.
- ☐ Add ½ **cup of water** and season with salt and pepper. Cook stirring frequently, 3 to 4 minutes, or until the vegetables have softened and the water has cooked off.



3 Cook the pasta:

- ☐ While the vegetables cook, add the **pasta** to the pot of boiling water; cook 8 to 9 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- ☐ Reserving ½ **cup of the pasta cooking water**, drain thoroughly and return to the pot.



4 Assemble the casserole:

- ☐ To the pot of **cooked pasta**, add the **cooked vegetables, grated asiago cheese, sour cream, and heavy cream** (shaking the bottle just before opening). Stir to combine; season with salt and pepper to taste.
- ☐ Transfer to a baking dish and top with the **grated fontina cheese**.



5 Bake the casserole & serve your dish:

- ☐ Bake the **casserole** 5 to 7 minutes, or until the cheese has melted. Remove from the oven and top with the **crispy onions**. Let stand for at least 2 minutes before serving. Enjoy!