# Fusilli & Broccoli Casserole

with Crispy Onions

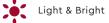
TIME: 40-50 minutes SERVINGS: 4

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.









Serve a bottle with this symbol for a great pairing.

# Ingredients



1 lb BROCCOLI



1 YELLOW ONION



3 CARROTS



3/4 Ib FUSILLI BUCATI CORTI PASTA



1 stalk CELERY



1/4 cup HEAVY CREAM



4 oz ASIAGO CHEESE



 $\begin{array}{c} 2 \text{ oz} \\ \text{FONTINA CHEESE} \end{array}$ 



¹∕2 cup SOUR CREAM



¹/₃ cup CRISPY ONIONS



1 Tbsp WEEKNIGHT HERO SPICE BLEND\*

<sup>\*</sup> Garlic Powder, Onion Powder, Smoked Paprika, & Whole Dried Parsley















# 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 <sup>1</sup>/<sub>3</sub> 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!