

Instructions



1

Prepare your ingredients:

Preheat the oven 425°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Peel and mince the garlic. Grate the Gouda cheese. Cut the broccoli into very small florets, and small dice the stem portion.



2

Start the sauce:

Drizzle a little of olive oil into a medium pot. Add the **butter** and heat the pot on medium until the butter melts. Add the **garlic** and cook about 30 seconds, or until fragrant, stirring. Sprinkle the **flour** into the melted butter and stir about 1 minute, or until golden.



3

Finish the sauce:

Gradually whisk in the **milk** until combined. Bring the mixture to a boil, then reduce the heat to low and simmer 3 to 4 minutes, or until thickened, whisking constantly.



4

Add the broccoli & cheese:

Add the **broccoli** and cook 2 to 3 minutes, or until bright green. Add the **Gouda** and **Parmesan** cheeses and stir until melted. Season with salt to taste.



5

Cook the pasta:

While the sauce simmers, add the **rotini** to the boiling water. Cook 8 to 10 minutes, or until about 80% cooked through. Drain, reserve a little of the cooking water, and transfer to the pot with the sauce. If the sauce seems too thick after adding the sauce, add up to ½ cup of the pasta cooking water to thin it out slightly.



6

Bake the casserole:

Transfer the rotini and broccoli mixture to a medium baking dish. Add the **panko** to a small bowl. Drizzle the crumbs with a little olive oil, and toss to moisten the crumbs slightly. Top the casserole with the moistened crumbs. Bake 6 to 8 minutes, or until golden brown on top. Let stand for about 2 minutes before eating. Enjoy!