



Food For Thought Recipe and Allergen Card Broccoli and Cream Cheese Pasta Bake

100 Portions

Ingredient	Hannah Product Code	Quantity
Penne Pasta	D005020	4k
Wholemeal Pasta	D200406	1k
Bechamel Sauce (As per FFT Recipe)		3 litres
Cream Cheese		1k
Cheddar Cheese	C000162	To top the bakes
Broccoli – cut into florets		

RECIPE METHOD – ALLERGENS

1. In a large pan of salted boiling water add the pasta and cook for 5 minutes
2. In the same pan whilst boiling add the prepared broccoli cook for 9 minutes or until the pasta is al dente and the broccoli is tender but not too soft then drain
3. Prepare the béchamel sauce as per the FFT recipe
4. Add cream cheese to the béchamel sauce
5. In a baking dish add the pasta and the broccoli arranging the vegetables evenly
6. Add the sauce ensuring the dish has plenty on it
7. Top with cheese and bake in the oven at 180°C or until the cheese is melted and golden

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...