



Broccoli and Cream Cheese Pasta Bake

Ingredient	10 Portions	50 Portions	100 Portions
Penne Pasta	400g	2kg	4kg
Wholemeal Pasta	100g	500g	1kg
Bechamel Sauce (As per FFT Recipe)	300ml	1.5ltrs	3 ltrs
Cream Cheese	100g	500g	1kg
Cheddar Cheese	To top the bakes	To top the bakes	To top the bakes
Broccoli – cut into florets	200g	1kg	2kg

Key Points

Over cooking this dish could result in a choking hazard. Golden is the colour to aim for.

Method

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

Allergens Wheat, Milk