

Broccoli Cheddar Mac And Cheese



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Recipe by: Laura Vitale

Serves 6

Prep Time: 10 minutes

Cook Time: 25 minutes

Ingredients

- 2 Tbsp of Unsalted Butter
- Drizzle of Olive Oil
- 1 Medium Yellow Onion, finely diced
- 3 Cloves of Garlic, miced
- 2 Heads of Broccoli, florets chopped, about 4 cups total
- 1-1/2 cups of Milk
- 1/2 cup of HEavy Cream
- 4 cups of Chicken Stock
- 1 lb of Pasta Shells
- 1 lb of Freshly Grated Sharp Cheddar (I do a mix of yellow and white)
- Grated Parm
- Salt and Pepper to taste

1) In a dutch oven, add the butter and drizzle of oil, preheat over medium heat, once the butter has melted, add the onion, sauté until tender then add the garlic and cook one more minute.

2) Add the stock, milk, cream and garlic and herb seasoning, bring to a boil then add the broccoli, once the mixture comes back up to a rolling boil, taste the broth and see if it needs salt then add the pasta and cook according to package instructions.

3) When the pasta is ready, slowly stir in the grated cheese, few grindings of black pepper and serve!

