



# Frugal -Cheesy Broccoli Pasta Bake



Serving: 4



Cook Time: 30 mins



Level: Easy



## INGREDIENTS

- 200 g Pasta spirals or penne
- 1 Broccoli Heads 300+gms
- 1 tsp Vegetable Stock Powder
- 1.5 tsp Mustard
- 2/3 cup Sour Cream
- 2 tsp Mixed Herbs
- 150 g Cheddar
- 50 g Mozzarella

## PREPARATION

1. Boil the pasta and broccoli stalk in a large pot along with 1/2 tsp stock. Cook for around 7 minutes, then add the broccoli florets and cook for another 3-4 minutes.
2. Drain the pasta, deserving about 1 2/3 cup of the water. Set pasta and broccoli aside.
3. Pop the reserved water back on the pan and dissolve the rest of the stock. Then whisk through the mustard, herbs and sour cream, seasoning with salt and pepper to taste.
4. Stir this sauce through the drained pasta and broccoli and mix through half of the cheddar cheese.
5. Pour the pasta and sauce mixture into an ovenproof dish and top with the rest of the cheddar and some mozzarella.
6. Bake for 15 minutes in an oven preheated to 180 degrees, and then grill for a further 5 minutes or so if desired to brown the cheese.