

Baked Broccoli Pasta Gratin Recipe

By Chef Rick Mahan, OneSpeed Pizza

www.onespeedpizza.com

Yield: 10 servings

Ingredients

1 lb cooked pasta (fusilli, penne or shells)
1 head of broccoli, cut into florets
1 1/2 cups ricotta cheese
1 1/2 cups fontina or gruyere, grated
1 cup parmesan, grated
1 cup crushed canned tomatoes
1 cup heavy cream
Salt & pepper to taste
1/2 cup basil & parsley, gently sliced



Instructions

Preheat your oven to 375 degrees.

Blanch your broccoli florets in heavily salted water until just tender. Shock in ice water to stop the cooking process and allow to drain completely.

Combine the pasta, broccoli, cream, and half of each of the cheeses in a large bowl. Season with salt & pepper. Add tomatoes and herbs and mix well. Taste & adjust the seasoning, if necessary.

Place the mixture in a flat glass or ceramic lasagna pan or individual gratin dishes. Add the remaining cheese to the top of the pasta, pushing the ricotta down a bit.

Bake for 30 minutes, or until browned and bubbly. Let sit for 15 minutes in a warm location before serving.

[Watch Chef Rick's video to cook along with him!](#)



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