

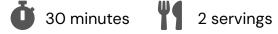




Cauliflower and Broccoli Cheese

with Crispy Prosciutto

Tender cauliflower and broccoli, baked in a creamy parmesan cheese sauce with crispy prosciutto, baked with crispy golden panko crumb topping and garnished with fresh chives.







Use the cauliflower and parmesan to make a creamy sauce to toss through pasta! Serve broccoli as a side.

FROM YOUR BOX

CAULIFLOWER	1
BROCCOLI	1
PROSCIUTTO	100g
PARMESAN CHEESE	1 packet
ТОМАТО	1
PANKO CRUMBS	1 packet
CHIVES	1 bunch

FROM YOUR PANTRY

oil for cooking, salt, pepper, butter, flour of choice, ground nutmeg

KEY UTENSILS

frypan, saucepan, oven dish, stick mixer

NOTES

Butter/flour will resemble wet crumbly sand.

No gluten option - panko crumbs are replaced with lupin crumb.



1. COOK THE VEGETABLES

Set oven to 220°C.

Cut cauliflower and broccoli into florets (roughly chop tender stems). Add to a large saucepan and cover with water. Bring to a boil and cook for 3 minutes until vegetables are tender. Reserve 2 cups cooking liquid and drain. Reserve pan.



2. CRISP THE PROSCIUTTO

Heat a frypan over medium-high heat with **oil**. Cook prosciutto for 2-3 minutes until crispy. Remove to a plate and keep pan on heat.



3. BLEND THE SAUCE

Add 11/2 tbsp butter and 3 tbsp flour to reserved saucepan and whisk for 3 minutes continuously (see notes). Pour in 2 cups cook liquid, 3/4 packet parmesan and 1/4 tsp nutmeg. Whisk for 5 minutes until thick. Use a stick mixer to blend until smooth. Season with salt and pepper.



4. MIX THE BAKE

Add cooked vegetables and crispy prosciutto and sauce to an **oil** oven dish. Mix well to combine.



5. TOP AND BAKE

Top vegetables with sliced tomato, remaining parmesan and panko. Drizzle with oil liberally. Bake for 5 minutes until golden on top.



6. FINISH AND SERVE

Finely slice chives.

Garnish bake with chives and serve tableside.



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