

Rigatoni al forno con 4 formaggi e broccoli

Ingredients:

- * 500 g rigatoni
- * 500 g broccoli
- * 1000 g milk
- * 30 g butter
- * 30 g flour
- * 150 g fontina cheese
- * 150 g gorgonzola cheese
- * 100 g parmesan cheese
- * 150 g feta cheese

Steps:

1. Bring a large pot of salted water to a boil. Add the rigatoni and cook for 5-7 minutes until al dente. Add the broccoli and cook for 2-3 minutes.
2. In a large saucepan, melt the butter over medium heat. Add the flour and cook, stirring constantly, for 2-3 minutes. Add the milk and cook, stirring constantly, until the mixture is thickened.
3. Preheat the oven to 180°C (350°F).
4. In a baking dish, combine the rigatoni, broccoli, and feta cheese. Pour the cheese sauce over the top, spread evenly.