



Gruyère cauliflower cheese pasta bake

A cross between macaroni cheese and cauliflower cheese, this dish is elevated by the addition of smoky-salty pancetta.

Serves 2

Course Main meal

Prepare 10 mins

Cook 30 mins

Total time 40 mins

Ingredients

150g Waitrose Elioidali Pasta, or Penne

150g cauliflower

150 broccoli

77g Cooks' Ingredients Diced Pancetta

- 4 salad onions, thinly sliced

1 red chilli, deseeded and thinly sliced

300ml semi skimmed milk
- 25g plain flour

1 tsp wholegrain mustard

75g Waitrose Swiss Le Gruyère Réserve AOP, coarsely grated

Method

- 1

Preheat the oven to 220°C, gas mark 7. Cook the pasta in a large pan of boiling water according to the packet instructions, adding the cauliflower and broccoli for the last 4 minutes of cooking time.
- 2

Meanwhile, place the pancetta, salad onions and red chilli in a small non-stick frying pan and cook for 5 minutes until crisp. Set aside.
- 3

In a pan, bring the milk and flour to the boil, stirring until thickened. Simmer for 2 minutes, then stir in the mustard and most of the cheese.
- 4

Drain the pasta and florets and return to the pan. Stir in the pancetta mixture and cheese sauce and transfer to a small ovenproof dish. Scatter over the remaining cheese and bake for 15 minutes until bubbling and golden brown.

Nutritional

Typical values per serving when made using specific products in recipe

Energy	3,101kJ/ 739kcal
Fat	31.1g
Saturated Fat	14.5g
Carbohydrates	76.2g
Sugars	12.3g
Fibre	6.6g
Protein	38.5g
Salt	2g