

Cheesy Broccoli Pasta Bake

★★★★★
4.17 from 6 votes

Prep Time
30 mins

Cook Time
20 mins

Total Time
50 mins

A delicious way to eat Broccoli, a favourite Pasta dish.

Course: Pasta

Cuisine: Italian

Servings: 4 people

Calories: 363 kcal

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Ingredients

- 3 cups cooked short pasta I used penne pasta
- 4 cups broccoli florets raw
- 3/4 cup tomato puree
- 1/2 cup water
- 1/2 teaspoon basil
- 1/2 teaspoon oregano
- 1/4 teaspoon salt
- 1-2 cloves garlic chopped
- 1 cup Fontina cheese Gruyere cheese is a good substitute
- 1/2 cup Parmesan Cheese

Instructions

1. Pre-heat oven to 350°. Lightly oil an 8 x 6 inch baking dish.
2. In a medium pot heat olive oil and garlic (for approximately 1 minute) then add tomato puree, water, basil, oregano and salt, simmer on medium heat for approximately 10-15 minutes, until thickened.
3. Cook pasta in salted boiling water for approximately 4 minutes then add the broccoli florets and continue to boil for approximately 3-4 minutes, drain well.
4. Mix pasta, broccoli florets and sauce, add half the Fontina and 1/2 the Parmesan cheese and toss gently, place in baking dish and top with remaining Fontina and Parmesan cheese. Bake approximately 20 minutes, serve immediately. Enjoy!

Nutrition Facts

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Amount Per Serving

Calories 363

* Percent Daily Values are based on a 2000 calorie diet.