PROVOLONE AND BROCCOLI BAKED ORECCHIETTE PASTA

By: Simply Creative Chef Rob Scott

Ingredients: Yields 8 servings

Topping:
½ cup panko breadcrumbs
½ cup freshly grated parmesan
2 tablespoons olive oil
½ teaspoon kosher salt
Pasta:
1 pound orecchiette pasta
1 ¼ teaspoons kosher salt, plus additional for the pasta water
¼ cup unsalted butter, plus more for the pan
¼ cup all-purpose flour
2 ½ cups whole milk, at room temperature
2 cups heavy cream, at room temperature
2 cups grated mild provolone
2 cups freshly grated parmesan
3 cups broccoli florets, cut into ½ inch pieces

Directions:

- For the topping: Preheat the oven to 425 degrees F
- Mix together the panko, parmesan and olive oil in a small bowl and season with the salt and pepper
- For the pasta: cook the pasta in boiling salted water for 4 minutes
- Reserve ¼ cup pasta water, drain the pasta, and set aside
- Place a medium pot over medium heat and melt the butter and whisk in the flour until smooth
- Slowly add the milk, whisking constantly to prevent lumps
- Add the cream, whisking
- Bring the milk mixture to a simmer, whisking often
- Whisk in the provolone and parmesan until melted and smooth
- Season with the salt
- Fold in the blanched pasta, reserved pasta water, and the broccoli florets
- Transfer to a casserole dish
- Top with the breadcrumb mixture and bake in the top third of the oven until golden brown and bubbly brown, about 20 minutes