



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...  
**DAVE'S RECIPE BOX**

# CHORIZO MAC & CHEESE W/ ROASTED BROCCOLI



PREP  
**15 min**



COOK  
**30 min**



SERVES  
**4-6**

## INGREDIENTS:

- > 500g Macaron
- > 300ml Cream
- >  $\frac{3}{4}$  Cup Panko Breadcrumbs
- > 500g Shredded Cheddar Cheese
- > 150g Swiss Gruyere
- > 200g Chorizo
- > 1 Broccoli
- >  $\frac{1}{2}$  Bunch Chives

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 25g Butter
- >  $\frac{1}{4}$  Cup Plain Flour
- > 3 Cups Milk



# METHOD - GET COOKING!



1

**Preheat oven** to 200° C.

**Bring a pot with salted water to the boil.** Once boiling **add pasta and cook** for 8 minutes, drain and set aside.

**Cut the chorizo** into small cubes and **in a hot pan, drizzle olive oil** and **cook** for 3 minutes.

**Add to the pasta** including the oils and **mix thoroughly.**

2

**In a pot** on medium high heat, **add butter**, once melted add the **flour** and **whisk** until a paste forms.

Gradually **add the milk while whisking** until it thickens, then **add cream** and **keep stirring** until just before it begins to boil. The process should take approximately 12 minutes.

**Remove** from heat, **season** with salt and pepper, **add half of the cheddar and gruyere** and **whisk until well combined** and cheese if fully melted.

3

**Add cheese sauce to the pasta** and **mix well**, then **add half the pasta** to a **baking dish** before adding the remaining cheese.

**Cover** with the **remaining pasta**, **sprinkle the breadcrumbs** over the top and **place into oven** for 20-25 minutes until crispy and golden brown.

4

Meanwhile, **cut the broccoli** into florets and **place on a baking tray** with a **drizzle of olive oil.**

**Season** with salt and pepper and **cook** for 10 – 12 minutes.

**Serve** the Chorizo Mac & Cheese **hot with the roasted broccoli** and garnish with some freshly chopped chives.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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