

HOME MADE



MAC

AND

CHEESE

WITH



BROCCOLI

- 1 pound pasta, cooked
- 1 head broccoli, cut into florets
- 1/4 cup butter
- 1 1/4 cup warm milk
- 1/4 cup flour
- 2 cups cheese, grated (a mix of jack and cheddar)
- 2 teaspoons salt
- 1/2 teaspoon pepper

BREAD CRUMB  
TOPPING

- 1/2 loaf day old bread, crust removed and torn into small pieces
- 1/4 cup olive oil
- 4 cloves garlic, minced
- 1 tablespoon rosemary, minced
- salt and pepper

Melt the butter in a sauce pan over medium heat. Stir the melted butter into the warm milk and whisk in the flour. Add the grated cheese, broccoli, salt and pepper. Pour the cheese over the cooked pasta. Mix well and place in a baking dish.

In a large mixing bowl, toss the bread crumbs with the olive oil, garlic, and rosemary. Add salt and pepper to taste. Spread the bread crumb mixture evenly over the mac and cheese.

Bake in the oven at 350° until the cheese is bubbling and the bread crumbs are golden brown.