



CONVIVIVUM  
URBAN FARMSTEAD

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center (or hot all the way through).

It can also be portioned out cold and then reheated in the microwave as individual portions. **DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Broccoli Mac n' Cheese Casserole

2 cups macaroni pasta  
2 cups broccoli, chopped (fresh or frozen)  
4 Tbsp. butter  
3 Tbsp. flour  
3 cups whole milk  
1 tsp. salt  
¼ tsp. pepper  
½ tsp. garlic powder  
½ tsp. paprika  
⅛ tsp. cayenne pepper (optional)  
2 cups shredded cheddar cheese

### INSTRUCTIONS

1. Spray a 9x13 casserole pan. Preheat the oven to 350 degrees F.
2. Boil noodles, according to the package, until al dente.
3. In a saucepan, melt the butter. Whisk in the flour. Slowly add the milk, whisking to avoid lumps. Add in all of the seasonings (salt, pepper, garlic powder, paprika, cayenne pepper). Cook over medium-high heat until thickened (should coat the spoon). Add the cheese. Whisk until smooth.
4. Pour the cooked elbow macaroni evenly over the base of the casserole pan.
5. Add the broccoli and cheese sauce to the noodles. Stir all together.
6. Bake for 30-35 minutes. Remove from the oven and let cool for 10 minutes. Enjoy!

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