KIKKOMAN®

# Macaroni Cheese with Broccoli

Total time **35 mins** **10 mins** preparation time **25 mins** cooking time

## INGREDIENTS

**4 portion(s)**

| | |
|---|---|
| **1** | small broccoli |
| **200 g** | pasta, e.g. small macaroni |
| **1 tbsp** | butter |
| **1 tbsp** | flour |
| **200 ml** | milk |
| **60 g** | double cream |
| **60 g** | cream cheese |
| **40 g** | grated Cheddar |
| | Grated nutmeg |
| **1 tbsp** | Kikkoman Naturally Brewed Soy Sauce |
| **1 tbsp** | cider vinegar |
| | Freshly ground black pepper |

## PREPARATION

**Step 1**

Divide the broccoli into florets. Wash the florets, chop them in to small pieces, blanch them in boiling water then rinse in cold water. Cook the pasta according to the pack instructions.

**Step 2**

Melt the butter, add the flour, stir together and continue cooking briefly. Pour over the milk and cream and bring to the boil, stirring continuously Add the cream cheese and Cheddar. Continue cooking until the Cheddar has melted.

**Step 3**

Season the sauce with nutmeg, soy sauce, cider vinegar and pepper. Add the pasta and two-thirds of the broccoli to the sauce. Plate up the macaroni & cheese noodles, garnish with the remaining broccoli and serve