

WHAT'S
FOR
DINNER?

BAKED VEGETABLE GRATIN WITH CHEDDAR CHEESE & HAZELNUTS

PREP 10 MIN | COOK 25 MIN | SERVES 4



INGREDIENTS

1 pkt KNORR Cauliflower & Broccoli Soup

600ml cold milk

200g Cheddar cheese, grated

1 small cauliflower, cut into small florets

1 tbsp olive oil

2 cloves garlic, crushed

1 onion, chopped

2 large carrots, peeled and sliced

1 large broccoli, cut into small florets

Fresh salt and pepper

1 tbsp chopped fresh parsley

100g hazelnuts, roughly chopped

2 tbsp breadcrumbs (optional)

METHOD

1. Start this recipe by making the soup - Pour the cold milk into a saucepan, add in the **Knorr Cauliflower & Broccoli Soup** sachet and bring to a boil, stirring constantly.
2. Allow to simmer on a low heat for a minute, then remove off the heat. Stir in half of the grated cheese and put aside.
3. Next, heat the oil in a large pan and soften the garlic and onion together for 3 minutes. Add in the carrots and broccoli florets, season well with salt and pepper and continue to cook for a further 4 minutes.
4. Meanwhile place the cauliflower florets in a pan of boiling water and cook for just 4 minutes, or until slightly undercooked.
5. Place the carrots and broccoli into a large deep ovenproof dish and sprinkle over the parsley. Add the cooked cauliflower and then breadcrumbs (if using), the chopped hazelnuts and top with the remaining grated cheese.
6. Bake in a pre-heated oven at 200°C for 15 minutes or until the top is golden brown.

Serve as a main meal or as a side dish.