

Cheesy Garlic & Bacon Broccoli



Created by



INGREDIENTS:

- 2 packets of Emborg Frozen Broccoli Florets
- 4 bacon strips
- 250g grated mozzarella
- 180ml heavy cream
- 90g grated parmesan cheese
- 60ml Knorr chicken stock
- 5 garlic cloves
- 2 tbsp Emborg Cream Cheese
- 2 tbsp unsalted butter
- ¼ tsp cayenne pepper
- ½ tsp salt
- ½ tsp pepper

METHOD:

1. Take out the broccoli florets from the freezer to thaw for about 30 minutes in a bowl of cold water. Longer is better.
2. Preheat the oven to 200°C and fry the bacon until it has a crispy texture. Lightly pat with kitchen paper to get out the excess fat from the oil.
3. Save 1 tablespoon of bacon fat in the skillet, add the butter and add the broccoli florets. Add the salt and pepper. Cook for around 6 minutes. Stir well every minute.
4. Mince the garlic and add it to the broccoli. Cook for 1 minute, whilst stirring.
5. Add the cream cheese, heavy cream, chicken stock, half the grated parmesan cheese and half the grated mozzarella cheese.
6. Cook for 4 minutes on low heat.
7. Chop the bacon into small strips and mix with the broccoli.
8. Place the broccoli in a dish and top with the remaining grated parmesan cheese and mozzarella cheese. Add the cayenne pepper.
9. Bake until golden brown, which should be around 15 minutes.
10. Choose the grill feature from your oven and cook for another few minutes until golden.

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