



# DAVID'S RECIPE



## BROCCOLI AND CAULIFLOWER GRATIN

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### Main Recipe Ingredients

- 1 head broccoli, cut into bite-size florets
- 1 head cauliflower, cut into bite-size florets
- 4 tbs unsalted butter
- 1 clove garlic, minced
- 2 tbs flour
- 12 oz. (1 can) evaporated whole milk
- ½ c. whole milk
- 2 c. shredded cheddar
- Salt and pepper to taste

### Breadcrumb Topping Ingredients

- 1 c. Panko Japanese style breadcrumbs
- 1 tbs butter, melted
- 1 small shallot, minced
- 1 tbs chopped fresh parsley

## Directions

1. Mix breadcrumb topping ingredients in a small bowl and set aside.
2. Preheat oven 400 degrees Fahrenheit
3. Butter or spray a baking or casserole dish (9x13 or 10x14). Add broccoli and cauliflower to dish and roast uncovered in oven for 15 or 20 minutes. Edges should just start to brown. Season with a pinch of salt and pepper.
4. In a medium saucepan, melt the butter over medium heat. When butter starts to foam, add garlic and cook 1 minute.
5. Whisk in flour, and while whisking, cook about 3 minutes.
6. Whisk in milk and evaporated milk and turn heat up to high. Keep whisking until smooth.
7. Remove from heat and stir in grated cheese. Season with a pinch of salt and pepper.
8. Once blended and smooth, pour over roasted broccoli and cauliflower. Top casserole with breadcrumb topping and return to oven for 20-25 minutes or until golden brown.
9. Enjoy!

Note: I used Adam's Reserve White Cheddar Cheese.