

# ONE-POT BROCCOLI AND CHEESE PASTA

Preparation: 10 minutes | Cooking: 35 minutes | Servings: 6

## INGREDIENTS

2 cloves garlic  
1 small yellow onion,  
chopped  
1 pound fusilli  
1 medium head broccoli,  
cut into small florets  
3 1/2 cups water  
2 cups half-and-half  
2 cups shredded cheddar  
1/2 cup freshly grated  
Parmesan

1 tablespoon extra  
virgin olive oil  
Kosher salt  
Freshly ground black  
pepper



## INSTRUCTIONS

In a large pot over medium heat, heat oil. Add onions, and cook until soft, about 5 minutes. Add garlic and cook until fragrant, about 1 minute more. Add pasta and broccoli and then stir in water and half-and-half. Season with salt and pepper. Bring to a boil, reduce heat and let simmer, stirring occasionally, until pasta is al dente, 12 to 14 minutes. Add cheeses; stir until melted.