



Broccoli Cheddar Pasta Salad

Cook techniques

Cooking Pasta

Pasta should be cooked in a large pot of salted boiling water. Follow the package instructions for timing to achieve an 'al dente' texture. Be sure to stir occasionally to prevent sticking.

Blanching Broccoli

To blanch broccoli, boil water and add the broccoli florets for about 2-3 minutes. Once bright green and tender, immediately transfer the broccoli to an ice bath to halt the cooking process.

Making Cheese Sauce

A simple cheese sauce can be made by melting butter, whisking in flour to create a roux, and gradually adding milk while stirring to avoid lumps. Once thickened, mix in shredded cheese until melted and creamy.

Tossing Ingredients

Combine cooked pasta, blanched broccoli, and cheese sauce in a large bowl. Use a gentle folding motion to ensure all ingredients are evenly coated without breaking the pasta.

FAQ

Can I use frozen broccoli instead of fresh?

Yes, frozen broccoli can be used as a convenient alternative. Just be sure to thaw and drain any excess water before adding it to your pasta salad.

How can I make this dish healthier?

To make the dish healthier, consider using whole wheat pasta and reducing the amount of cheese sauce or opting for a lighter cheese.

Can I make this pasta salad ahead of time?

Yes, this pasta salad can be made ahead of time. Store it in the refrigerator in an airtight container for up to 3 days, and stir well before serving.

What can I add for extra flavor?

For added flavor, consider mixing in ingredients such as diced onions, bell peppers, or a sprinkle of garlic powder. A splash of lemon juice or vinegar can also brighten the dish.

See also [Gooey Raspberry White Chocolate Cookies](#)



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Conclusion

This Broccoli Cheddar Pasta Salad is a delightful combination of textures and flavors that is perfect for any occasion. It's an easy dish to prepare, making it a great option for potlucks, picnics, or weekday meals. The creamy dressing, paired with fresh broccoli and cheddar, makes this pasta salad both satisfying and nutritious.

More recipes suggestions and combination

Cauliflower and Cheese Pasta Salad

Try substituting broccoli with cauliflower for a different flavor profile while maintaining that creamy cheese goodness.

Ranch Chicken Pasta Salad

Add grilled chicken and a ranch dressing to the salad for a protein-packed meal that's still light and refreshing.

Greek Pasta Salad

Incorporate feta cheese, olives, and cherry tomatoes along with a zesty vinaigrette for a Mediterranean twist.

Vegetable Pasta Salad

Mix in a variety of colorful vegetables such as bell peppers, carrots, and peas for added crunch and nutrients.

Sun-Dried Tomato and Spinach Pasta Salad

Enhance the salad with sun-dried tomatoes and fresh spinach,

combined with a tangy dressing for a burst of flavors.



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