



Easy Broccoli and Cauliflower Gratin

NIBBLEDISH CONTRIBUTOR

Ingredients

Makes 4 generous portions:

300g cauliflower and broccoli florets (4-6 of each)
100g light cream cheese
25g ground almonds
8 tbsp breadcrumbs
4 tbsp grated cheese
2 tbsp mixed herbs
2 tbsp parsley
1 tbsp butter, softened

Instructions

- 1) Boil the florets in slightly salted water until cooked. Drain and set aside.
- 2) Mix the cream cheese, parsley and ground almonds. Gently stir in the florets. Pour the mixture into a pie dish.
- 3) In another bowl, mix the crumbs, grated cheese and mixed herbs. Scatter evenly over the pie mixture.
- 4) Grill for 5-10 minutes until the topping goes nice and crispy.