Cheddar Broccoli Potato-Top Bake

One 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L; 4 main-dish portions · Active 30 min · Total 1 hr 15 min

Ingredients

- 1 lb 5 oz floury potatoes, peeled and cut in 1-in/2.5-cm pieces (600 g prepared)
- 6 cups water (1.4 L), for potatoes
- 2 tablespoons butter (30 g), divided equally between mash and sauce
- 1 1/4 cups milk (300 ml), divided: 1/4 cup/60 ml for mash and 1 cup/240 ml for sauce
- 1 lb broccoli (450 g prepared florets and peeled stem)
- 1 cup water (240 ml), for steaming
- 2 tablespoons all-purpose flour (18 g)
- 1 teaspoon Dijon mustard (5 g)
- 3 1/2 oz mature cheddar, grated (100 g)
- 1 can white beans, drained and rinsed (8 1/2 oz/240 g drained)
- 1/4 teaspoon fine salt (1.5 g), divided equally between potatoes and sauce
- 1/4 teaspoon black pepper

Set out

Oven, 8×12 in (20×30 cm) baking dish, at least 3 qt/2.8 L, Large saucepan, Steamer basket and covered pan, Medium saucepan, Whisk, Potato masher, Food thermometer, Rimmed baking sheet, Suitable foil if the topping colors before the center finishes

Allergens

Milk, Wheat, Mustard; check Dijon labels. Check labels and substitutions.

Make it

1. Heat the oven to 400°F (205°C). Set the baking dish on the rimmed sheet. Put potatoes in the large saucepan with their water, bring to a boil and simmer 15–18 minutes until easily pierced. Drain, return to the warm pan for 1 minute, then mash with 15 g butter, 60 ml milk and half the salt.

2. Meanwhile cut broccoli stem into 1/2-in/1-cm dice and florets into 1 1/2-in/4-cm pieces. Bring steaming water to a simmer. Steam stem for 2 minutes, add florets and steam 3 minutes more until nearly tender. Spread on a plate to release steam.

3. Melt the remaining 15 g butter in the medium pan. Stir in flour for 1 minute, then gradually whisk in the remaining 240 ml milk. Simmer 3–4 minutes, stirring, until it coats a spoon. Take off the heat and stir in mustard, cheddar, remaining salt and pepper. Fold in beans and broccoli.

4. Spread the warm filling in the dish. Spoon mash over it in small mounds, join them gently and roughen with a fork. Bake 25–30 minutes until the ridges are golden and the center and several other spots reach 165°F (74°C). If necessary, cover loosely with foil while the center finishes.

5. Rest 5 minutes and divide into four generous portions.

A vegetable supper with enough texture

Keep a few florets visible at the cut edge rather than stirring until the filling becomes uniformly green. The beans, intact broccoli and forked potato roof give each spoonful a different texture.

A useful detail

The potato and broccoli preparation overlap. The 75-minute total includes preparation, sauce, up to 30 minutes baking and a 5-minute rest. The baking dish needs room above the filling; do not pack it to the rim.

Keep it well

Divide leftovers into shallow portions and refrigerate within 2 hours, or 1 hour above 90°F (32°C), at 40°F (4°C) or below. Use within 3 days, respecting earlier ingredient deadlines. Reheat to 165°F (74°C) throughout. Freeze promptly cooled portions for up to 1 month for quality; thaw in the refrigerator before reheating. Broccoli will soften further.