Broccoli and Cheddar Potato Pan

2 generous portions · Active 15 min · Total 40 min

Skills: Easy

Ingredients

- 1 lb waxy potatoes, scrubbed and sliced 1/4 inch thick (450 g)
- 1 tablespoon olive oil (15 ml)
- 1/2 cup water (120 ml)
- 1/2 teaspoon fine salt
- 1/4 teaspoon black pepper
- 8 oz broccoli, small florets and thinly sliced tender stalk (225 g)
- 3/4 cup grated cheddar (85 g)
- 1 teaspoon Dijon mustard (5 g)
- 2 scallions, sliced

Set out

10-inch skillet with lid, Knife, Heatproof trivet

Allergens

Milk, Mustard. Check labels and substitutions.

Make it

1. Heat oil in the skillet over medium heat. Add potatoes, water, salt and pepper. Cover and simmer gently for 12–15 minutes until almost tender, checking the pan does not dry.

2. Add broccoli and 2 tablespoons water if needed. Cover and cook for 4–5 minutes until broccoli and potatoes are tender.

3. Uncover and let excess liquid evaporate for 1–2 minutes. Gently fold through mustard.

4. Reduce heat to low, scatter cheddar and cover for 2 minutes until melted. Add scallions and serve.

One pan, small washing-up load

Cut the broccoli while the potatoes begin cooking, keeping the board stable. Set out the trivet before the pan reaches the table.

A useful detail

If potatoes are still firm, finish cooking them before adding broccoli; potato varieties differ.

Keep it well

Refrigerate shallow portions within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat to 165°F/74°C with a splash of water. Do not keep the pan lukewarm on a switched-off burner for a later meal.