



# A Cook's Companion

197 Atlantic Ave • Brooklyn, NY

718-852-6901

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## **Broccoli, Andouille and Gruyère Bake**

*Serves 4*

This delicious bake falls into the category of “comfort food!” Serve this dish as a rich side served over rice or pasta, or as the entrée itself. The three main components – broccoli, Andouille, and Gruyere – create a magic when combined that will have those at your table swooning for more!

### ***Ingredients:***

2 crowns broccoli, cut into small florets and stems diced  
1 link Andouille sausage, sliced into 1/4-inch slices  
1 large shallot, thinly sliced  
3 tablespoons butter  
3 tablespoons flour  
1/2 cup chicken broth  
1-1/2 cups milk  
1 cup shredded Gruyère cheese (about 6 oz)  
Kosher salt and freshly ground black pepper

### ***Directions:***

1. Preheat the oven to 400 degrees F.
2. Bring a saucepan half-filled with water to a boil. Blanch the broccoli for about 2 minutes or until a bright, bright green. Immediately drain into a colander and plunge into a bowl of ice water to halt the cooking.
3. In a large cast iron frying pan, cook the sliced sausage until browned on all sides. Remove from pan, and set aside.
4. Add the sliced shallot to the pan with 1 tablespoon of the butter and sauté until tender, about 5 minutes.
5. Add the remaining two tablespoons of butter to the shallots. Once melted, sprinkle the flour into the shallots and butter. Whisk the mixture together and stir continuously for 2-3 minutes. (This allows the flour to lose its raw taste). Slowly add the chicken broth and milk while whisking continuously. Once sauce is smooth and slightly thickened, slowly add in half of the Gruyère cheese, stirring to combine as it melts. Add a pinch of salt and generous grind of black pepper.
6. Add the blanched broccoli and cooked sausage into the sauce, stir to combine. Sprinkle the top with the remaining cheese.
7. Bake for about 15-20 minutes or until bubbly.. Turn the oven to broil mode, and broil until the top shows hints of a golden brown color. Cool slightly before serving. Enjoy!