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Ingredients

Aashirvaad Mini Soya

Chunks Boiled

1 cup

3 cups

Brocolli

2 tbsp

3 tbsp

2 cups

1/4 tbsp

1/3 tbsp

1/3 tbsp

2/3 cup

2 tbsp

Garlic powder

Ground pepper

Italian seasoning

Pinch of nutmeg

Grated cheese

Pinch of nutmeg

Breadcrumbs

Refined flour

Room temperate milk

Oil

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20	1	

Protein Content

22.88 g

7.71 g

0 g

2.73 g

15.62 g

0 g

0 g

0.81 g

0 g

18.8g

0 g

0.6 g

• Breakfast

Baked Au Gratin With Soya Chunks

Treat your kids to a tasty weekend delish with Baked Au Gratin with Soya Chunks! This delicious, internationally-inspired dish is perfect for family meals. Serve it hot, and it's sure to be a hit with everyone at the table!



How To Prepare

Boil 1 cup soya chunks with a pinch of salt for 4-6 minutes.



Preheat the oven at 180°C for 10 minutes

03

Boil 3 cups of broccoli for 5 minutes, strain and let it cool

04

For the sauce, heat a pan and add 2 tbsp oil, 3 tbsp refined flour and roast till golden yellow. Slowly, add 2 cups of room temperature milk and whisk until there are no lumps for 2-3 minutes. Add salt to taste after the sauce thickens.

06

Add garlic powder, ground pepper, Italian seasoning, pinch of nutmeg and grated cheese to the sauce. Finally add the boiled soya chunks after mixing the cheese well with the sauce.

In a frying pan, add a little bit of butter and the breadcrumbs. Set it aside after it becomes golden brown.



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Bake the dish at 180°C for 20 minutes. Wait before serving it warm!

• Dinner

(16 min cook

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Protein 250g

Paddington Thai Salad

Dinner

16 min cook

Royal Paddington Thai Salad Royal

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Royal Paddington Thai Salad Royal Paddington Thai Salad

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• Dinner



16 min cook