

Macaroni and Cheese



Servings: 10

2 pounds penne pasta
1/4 cup unsalted butter
1/4 cup all-purpose flour
2 cups milk
1/2 teaspoon dry mustard
salt and pepper, to taste
1 cup cheddar cheese, shredded
For the Topping:
1 cup bread crumbs
1/4 cup parmesan cheese, shredded
2 tablespoons olive oil

In a pot of salted boiling water cook the penne pasta according to the package directions until al dente. Drain and set aside.

In a sauce pan melt unsalted butter. Add all-purpose flour and stir together to form a roux. Cook for about 2 minutes.

Add the milk stirring continually until the mixture thickens. Stir in dry mustard, salt, and pepper.

Add in the cheddar cheese. Stir until all the cheese is melted.

Add the penne pasta to the cheddar cheese sauce and mix until fully combined. Pour into a 8-inch casserole dish.

In a small bowl combine bread crumbs, parmesan cheese, and olive oil. Sprinkle the bread crumb mixture over top of the penne pasta.

Bake in a 350°F oven for 45 minutes or until the topping is golden brown.

Serve

Per Serving (excluding unknown items): 604 Calories; 20g Fat (30.5% calories from fat); 23g Protein; 81g Carbohydrate; 3g Dietary Fiber; 44mg Cholesterol; 330mg Sodium; 6g Total Sugars; trace Vitamin D; 334mg Calcium; 4mg Iron; 317mg Potassium; 385mg Phosphorus. Exchanges: .