

# MELTED CHEESE AND PASTA A.K.A. MAC AND CHEESE



Servings: 12 servings



Preparation time: 15 minutes



Cooking time: 60 minutes

## Ingredients

1 lb (450 g) fresh plum tomatoes  
6 cups (1.5 l) broccoli florets  
2 Tbsp (30 ml) extra-virgin olive oil  
1 lb (450 g) dried penne pasta  
3 Tbsp (45 ml) unsalted butter  
3 Tbsp (45 ml) all-purpose flour  
4 cups (1 l) 2% milk  
2<sup>1</sup>/<sub>3</sub> cups (575 ml) grated aged asiago cheese  
2<sup>1</sup>/<sub>2</sub> cups (625 ml) grated aged cheddar cheese  
1<sup>1</sup>/<sub>2</sub> tsp (7 ml) fine sea salt  
2 tsp (10 ml) freshly ground pepper

## Preparation

1. Preheat the oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. Cut the tomatoes into ¼-inch-thick (6 mm) slices.
3. In a large bowl, toss the tomatoes and broccoli with the olive oil. Transfer them to the prepared baking sheet, and roast for 30 minutes.
4. Meanwhile, in a medium pot, bring 8 cups (2 l) of salted water to a boil over high heat. Cook the pasta, stirring occasionally, for 8 to 10 minutes or until al dente. Remove the pasta from the heat, drain, and set aside in the pot until needed.
5. Whisk together the butter and flour in a large pot over medium high heat for 2 minutes or until it forms a thick paste (a roux). Add the milk, and whisk vigorously for 3 minutes or until the mixture thickens and bubbles. Remove from the heat.
6. Whisk the cheeses, salt, pepper, and thyme into the pot. Stir in the cooked pasta and roasted broccoli, and transfer into a 9- × 13-inch (23 × 33 cm) baking dish. Top with the roasted tomatoes, and bake for 30 minutes or until golden brown on top.
7. Serve immediately.