

## Side Dish

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# BLT Creamy Mac 'n' Cheese

Rachael Ray  
30 Minute Meals

**Servings: 6**

**salt**

**1 pound ziti rigati pasta**

**extra-virgin olive oil (for drizzling)**

**6 slices bacon, chopped**

**2 leeks, trimmed, halved lengthwise and sliced crosswise**

**2 large cloves garlic, chopped**

**1/2 teaspoon crushed red pepper**

**3 tablespoons tomato paste**

**2 bricks (3 oz ea) cream cheese, cut into pieces**

**1 1/2 cups asiago, grana padano or parmigiano-reggiano cheese, shredded**

**1/2 pint cherry tomatoes, quartered**

**2 cups baby arugula**

**1 cup basil leaves, torn**

**1/2 lemon, juiced**

Preheat the oven to 500 degrees.

Bring a large pot of water to a boil and salt it. Add the pasta and cook until al dente. Drain, reserving one cup of the pasta cooking water.

While the pasta is working, in a large skillet heat a drizzle of olive oil over medium-high heat. Add the bacon and cook until crisp at the edges, 3 to 5 minutes.

Add the leeks and cook until softened, about 3 minutes.

Add the garlic and crushed red pepper and cook, stirring, for 1 minute.

Stir in the tomato paste for 1 minute.

Stir in the cream cheese until melted.

Stir in half of the shredded cheese, then the reserved pasta cooking water.

Add the pasta to the sauce and toss.

Pile into a casserole dish and top with the tomatoes and remaining shredded cheese.

Bake until browned on top, 7 to 8 minutes.

In a large bowl, toss the arugula and basil with the lemon juice and a drizzle of olive oil.

Serve on top of the pasta.

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Per Serving (excluding unknown items): 340 Calories; 30g Fat (78.3% calories from fat); 9g Protein; 10g Carbohydrate; 1g Dietary Fiber; 90mg Cholesterol; 403mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 5 1/2 Fat.