
Macaroni and Cheese II

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 40 minutes

This over-the-top macaroni and cheese recipe has four cheeses plus chopped spinach and a Parmesan breadcrumb topping.

2 tablespoons butter or margarine

2 cloves garlic, pressed

1 1/2 cups milk

3 ounces (one cup) shredded Parmesan cheese, divided

1 package (8 ounce) cream cheese, softened

1 package (8 ounce) mascarpone cheese

4 ounces gorgonzola cheese

1 teaspoon salt

1 teaspoon ground white pepper

1/4 teaspoon ground nutmeg

1 package (10 ounce) frozen chopped spinach (optional), thawed and drained

16 ounces cooked penne

1 cup soft breadcrumbs

Preheat the oven to 425 degrees.

In a Dutch oven over medium heat, melt the butter. Add the garlic and cook until tender. Add the milk. Cook, stirring often, until thoroughly heated. Gradually stir in 1/2 cup of the Parmesan cheese, the cream cheese, mascarpone cheese, gorgonzola cheese, salt, pepper and nutmeg until smooth. Stir in the spinach, if desired. Add the pasta, tossing to coat. Spoon the mixture into a lightly greased 13 x 9-inch baking dish.

Bake in the oven for 7 minutes. Remove from the oven. Sprinkle with the remaining 1/2 cup of Parmesan cheese and the breadcrumbs.

Reduce the oven temperature to 350 degrees. Bake until bubbly, about 20 minutes.

Pasta

Per Serving (excluding unknown items): 247 Calories; 21g Fat (76.2% calories from fat); 8g Protein; 7g Carbohydrate; trace Dietary Fiber; 65mg Cholesterol; 666mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 3 1/2 Fat; 0 Other Carbohydrates.