

Five Cheese Rigatoni

Shirley Foltz - Dexter, KS
Taste of Home Grandma's Favorites

Servings: 9

*1 package (16 ounces)
rigatoni or large tube pasta
2 tablespoons butter
3 tablespoons all-purpose
flour
1 teaspoon salt
1/2 teaspoon pepper
2 1/2 cups whole milk
1/2 cup shredded Swiss
cheese
1/2 cup shredded Fontina
cheese
1/2 cup shredded part-skim
mozzarella cheese
1/2 cup grated Parmesan
cheese, divided
1/2 cup grated Romano
cheese, divided*

Preparation Time: 25 minutes

Bake Time: 25 minutes

Cook the rigatoni according to the package directions.

Preheat the oven to 375 degrees.

In a large saucepan, melt the butter. Stir in the flour, salt and pepper until smooth. Gradually stir in the milk. Bring to a boil. Cook and stir for 1 to 2 minutes or until thickened.

Stir in the Swiss, Fontina, mozzarella, 1/4 cup of the Parmesan and 1/4 cup of the Romano until melted.

Drain the rigatoni. Stir in the cheese sauce. Transfer to a greased 13x9-inch baking dish. Sprinkle with the remaining Parmesan and Romano cheeses. Cover and bake for 20 minutes. Uncover.

Bake for 5 to 10 minutes longer or until bubbly.

To keep the pasta from sticking together when cooking, use a large pot with plenty of water. Add a little cooking oil, if desired (this also prevents the water from boiling over).

Per Serving (excluding unknown items): 142 Calories; 10g Fat (60.7% calories from fat); 8g Protein; 6g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 470mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 1 1/2 Fat.