

Grown-Up Mac & Cheese

(Submitted by Linda Schulte, Heliotrope Drive)

8 oz (2 1/2 cups) uncooked mostaccioli or penne (tube-shaped Pasta)
2 tbsp margarine or butter
2 tbsp flour
1/4 tsp salt
1/8 tsp white pepper
Dash nutmeg
1 1/4 cups half-&-half (or fat-free)
2 oz (1/2 c) shredded Fontina cheese
2 oz (1/2 c) shredded Swiss cheese
2 oz (1/2 c) shredded fresh Parmesan cheese
(or substitute 6 oz Sargento 6 cheese shredded Italian in bag)
2 tbsp dry white wine
2 Italian plum tomatoes, thinly slices (optional)
1 tsp olive or vegetable oil
2 tbsp sliced green onions

1. Heat oven to 350. Spray 1 1/2 quart casserole with nonstick cooking spray. Cook pasta to desired doneness as directed on package.
2. Meanwhile, in large saucepan, melt margarine over medium heat. Stir in flour, salt, pepper and nutmeg; cook until bubbly, stirring constantly. Gradually add half-&-half, stirring constantly. Cook until mixture boils and thickens, stirring frequently. Remove from heat. Stir in cheeses until melted. Stir in wine.
3. Drain pasta. Add to cheese sauce; stir gently to coat. Pour into sprayed dish. Optional: Arrange sliced tomatoes around outside edge of dish, brush tomatoes with oil; sprinkle with onions.
4. Bake at 350 for 20-25 minutes or until edges are bubbly and mixture is thoroughly heated.

Four (1/2 cup) servings