

THE CULINARY

Playground



Pasta Mornay

4 ounces pasta (penne, elbow, rigatoni), dry, 2 cups cooked
1 Tablespoon butter, melted
½ Cup half and half
4 ounces shredded cheeses (use a variety! Swiss, cheddar, parm, asiago, mozzarella..)
salt, pepper and onion powder and/or garlic powder to taste

1 Cup of Mix Ins. (total) Choose from following or make up your own!

Cooked cubed chicken
Diced Ham
Bacon pieces
Frozen Vegetable thawed and chopped (broccoli, peas, corn)
Artichoke hearts, drained
Mushrooms chopped
Fresh Spinach
Diced Tomatoes, Drained
1 Tablespoon finely minced onion

Cook pasta al dente (do not overcook further cooking will take place in oven)

Preheat oven to 400 degrees.

Put noodles in small casserole dish and pour melted butter over them, tossing to coat.

Add cheese and desired mix ins and mix together well.

Cover tightly and bake for 20-25 minutes, or until hot and creamy.
Serve immediately.