

THE CULINARY

Playground



Pasta Primavera

4 ounces pasta (penne, elbow, rigatoni), dry, **2 cups cooked**

$\frac{1}{2}$ Tablespoon butter, melted

$\frac{2}{3}$ Cup half and half

$\frac{1}{4}$ teaspoon salt

$\frac{1}{8}$ teaspoon pepper

$\frac{1}{8}$ teaspoon onion or garlic powder

1 cup of cheese ($\frac{1}{2}$ cup cheddar or mexican, $\frac{1}{2}$ cup mozzarella)

Breadcrumb topping; 1 Tbl. butter, melted and $\frac{1}{3}$ cup plain breadcrumb (panko)

Mix Ins: handful of Fresh Spinach, $\frac{1}{2}$ cup spring peas, $\frac{1}{2}$ cup shredded chicken

Preheat oven to 400 degrees.

Add pasta and butter to tin and toss.

Add half and half, salt, pepper and onion/garlic powder. Stir well.

Add cheese and stir again to coat.

Add desired mix ins, stir well to incorporate and spread over bottom of tin.

For Breadcrumb topping; In a small bowl, combine the 1 T butter and $\frac{1}{3}$ cup breadcrumb. Stir well to coat breadcrumbs, then kids can use hands to sprinkle on top of mac and cheese, do not stir it in, its a topping!

Cover tightly with tin foil and bake for 15 minutes, remove foil and bake another 5-8 minutes until breadcrumbs turn golden.

Remove from oven and spoon half into a bowl and serve immediately.