

# Asiago Mac with Mushrooms and Radicchio

*allrecipes.com - February/March 2019*

## Servings: 10

*1 package (16 ounce)  
medium shell pasta  
2 tablespoons olive oil  
1 pound cremini  
mushrooms, sliced  
1/2 cup red onion, diced  
3/4 teaspoon salt  
1/2 teaspoon black pepper  
1 large head (2-1/2 cups)  
radicchio, halved, cored and  
thinly sliced  
4 cloves garlic, minced  
2 tablespoons fresh sage,  
minced  
1/4 cup butter  
1/4 cup flour  
2 cups milk  
3 cups Asiago cheese,  
grated  
1 1/2 cups whipping cream  
1 1/2 cups freshly grated  
Parmigiano-Reggiano  
cheese  
1/2 cup panko bread  
crumbs  
radicchio (for garnish)*

## Preparation Time: 35 minutes

Grease a 9x13-inch baking dish.

Cook the pasta according to package directions until al dente. Drain.

Preheat the oven to 350 degrees.

Meanwhile, in a large skillet over medium heat, heat the oil. Add the mushrooms, onion, 1/4 teaspoon salt and 1/4 teaspoon pepper. Cook, stirring, until the mushrooms are browned and the onion is translucent, about 7 minutes. Add the radicchio, garlic and sage. Cook until the radicchio has wilted and the garlic is fragrant, about 3 minutes. Remove from the heat. Stir in the pasta.

In a saucepan over medium-high heat, melt butter. Whisk in the flour. Cook, whisking constantly, until golden. Add the milk. Bring to a boil, whisking constantly. Reduce the heat and simmer until thickened, about 5 minutes. Remove from the heat.

Whisk in the Asiago cheese, whipping cream, one cup of the Parmigiano-Reggiano and the remaining 1/2 teaspoon of salt and 1/4 teaspoon of pepper until the cheese is melted and the sauce is smooth. Pour the sauce over the pasta mixture. Stir to combine.

Transfer to the prepared dish. Top with panko and the remaining 1/2 cup of Parmigiano-Reggiano.

Bake until bubbly, about 30 minutes.

Turn on the broiler. Broil until the topping is golden brown, about 1 minute.

Garnish with additional radicchio.

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Per Serving (excluding unknown items): 358 Calories; 32g Fat (79.0% calories from fat); 11g Protein; 8g Carbohydrate; trace Dietary Fiber; 98mg Cholesterol; 660mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 5 1/2 Fat.