

Fontina and Prosciutto Baked Ziti

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Servings: 6

1 pound ziti pasta
4 tablespoons butter
4 tablespoons all-purpose flour
2 1/2 cups whole milk
salt
freshly ground black pepper
pinch nutmeg
2 teaspoons Dijon mustard
4 ounces Fontina cheese, shredded and divided
3 ounces prosciutto, roughly chopped or torn
1/2 cup freshly grated Parmesan cheese
1/4 cup freshly grated pecorino cheese

Preparation Time: 15 minutes

Cook Time: 45 minutes

Preheat the oven to 400 degrees.

Fill a large pot with water. Bring to a boil. Add a generous pinch of salt. Add the pasta and cook for 2 minutes shy of al dente, about 7 minutes.

In a saucepan, add the butter. Once melted, add the flour; stir it in, cooking for about 30 seconds. Add the milk, whisking constantly to prevent lumps. Cook, while stirring, for about 4 to 5 minutes on medium heat or until the mixture thickens enough to coat the back of a spoon.

Remove from the heat. Season with salt and pepper. Stir in the nutmeg, mustard, 2/3 of the fontina, prosciutto, Parmesan and pecorino.

Once the pasta is cooked, drain well. Return the pasta to the pot. Add the creamy cheese sauce. Stir to make sure that each piece is well coated. Place the mixture into a buttered 9x13-inch baking dish (or slightly smaller is good). Top with the remaining 1/3 of the fontina cheese and a bit more Parmesan.

Bake for 25 to 30 minutes or until golden brown and bubbly. Allow to sit for 5 minutes before serving.

Per Serving (excluding unknown items): 532 Calories; 19g Fat (33.2% calories from fat); 22g Protein; 66g Carbohydrate; 2g Dietary Fiber; 66mg Cholesterol; 687mg Sodium. Exchanges: 4 Grain(Starch); 1 Lean Meat; 1/2 Non-Fat Milk; 3 Fat; 0 Other Carbohydrates.