

Two-Cheese Mac 'n' Cheese

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Servings: 15

Preparation Time: 35 minutes

Bake Time: 35 minutes

1 package (16 oz) spiral pasta

3 tablespoons butter

3 cloves garlic (optional), minced

3 tablespoons all-purpose flour

1/8 Teaspoon pepper

Dash salt

4 cups 2% milk

5 cups (20 oz) sharp cheddar cheese, shredded and divided

1 cup Asiago cheese, shredded

Preheat the oven to 350 degrees.

In a Dutch oven, cook the pasta according to package directions.

Meanwhile, in a large saucepan, melt the butter over the medium heat. Add the garlic, if desired. Cook and stir until tender.

Stir in the flour, pepper and salt until blended. Cook and stir until golden brown, about 5 minutes.

Gradually whisk in the milk, stirring until smooth. Bring to a boil. Cook 2 minutes longer or until thickened.

Remove from the heat. Stir in four cups of the cheddar and the Asiago cheese until melted.

Drain the pasta and return to the pan. Stir in the cheese sauce. Transfer to a greased 13x9-inch baking dish. Sprinkle with the remaining cheddar cheese.

Bake, uncovered, for 35 to 40 minutes or until golden brown.

Let stand for 5 minutes before serving.

Per Serving (excluding unknown items): 238 Calories; 18g Fat (68.8% calories from fat); 14g Protein; 5g Carbohydrate; trace Dietary Fiber; 57mg Cholesterol; 382mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1/2 Non-Fat Milk; 2 1/2 Fat.