

Mrs. Maher's Cheesy Delight

Slogan: Cheese Makes you Smile...Everywhere

Submitted by Mrs. Maher's Third Grade Class, Indian Landing Elementary School, Penfield, NY

Ingredients:

1 box of bowtie pasta
1 lb. ground meat {beef or turkey } already cooked
6 oz. cheddar cheese {NY Sharp }
6.oz Monterey Jack Cheese
2 tablespoons unsalted butter
1 ½ cups fat free milk
2 tablespoons all-purpose flour
Parmesan cheese
A package of lightly seasoned breadcrumbs
Salt and pepper
1 cup pasta water



Directions

1. Bring a large pot of salted water to a boil.
2. Prepare pasta according to package.
Drain well and set aside
3. Cook ground meat and set aside.





4. Put croutons into a large Ziplock bag and seal well. Use a rolling pin to crush croutons into breadcrumbs.
5. Shred both cheeses and combine in a bowl. Set aside.
6. Melt butter in a saucepan over medium heat.



Make a roux by sprinkling flour over the butter. Stir to dissolve flour into the butter. Add in milk and continue whisking until all of the flour is incorporated. Keep whisking constantly, increase heat and bring to a simmer and cook until thickened (about 3 minutes)

7. Remove the sauce from the heat. Add shredded cheese and stir until completely melted into the sauce.
8. Combine the cooked pasta, cheese sauce and browned beef. Add a little pasta water if needed.
9. Top with parmesan cheese and breadcrumbs.
10. Serve immediately and enjoy!

