

Three Cheese & Herb Penne

2 cups coarsely grated cheddar
cheese

1 cup coarsely grated
mozzarella cheese

1/4 cup grated parmesan
cheese

1 lb. penne pasta

3 tbsp butter

2 sm. cloves garlic,
minced

1/4 cup all-purpose flour →

1 tsp. mustard powder (2)

1/4 tsp. ground nutmeg

3 cups milk

2 Tbsp. finely chopped
fresh herbs (such as
parsley, dill, oregano,
& basil)

1/2 tsp. salt
Pepper, to taste.

(3)

In a bowl, toss cheeses together & set aside.

2. Cook pasta according to package directions!

3. Drain well; turn into a 13" x 9" baking dish. Set aside.

3. Melt butter in a saucepan over medium heat. Add garlic; cook for 1 min.

Stir in flour, mustard powder & nutmeg. Gradually whisk

in milk, making sure there are no lumps. stirring, bring to a boil; reduce heat & simmer 1 min. Remove saucepan from heat.

4. Set aside $\frac{3}{4}$ cup of tossed cheese. Add remaining cheese to sauce a handful at a time, stirring until melted. Stir herbs, salt & pepper into sauce. Toss sauce & pasta. Sprinkle reserved cheese. Place under broiler ~ 1 min.