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Mac and Cheese...and Panko!

Recipe courtesy of Ree Drummond

Prep Time 20 Minutes

Cook Time 20 Minutes

Servings 12

Difficulty Easy



Ingredients

1 pound Cooked Pasta (slightly Undercooked)

4 Tablespoons Butter

¼ cups Flour

2-½ cups Milk

2 teaspoons Mustard Powder

1 teaspoon (more To Taste!) Salt

Black Pepper

8 ounces, weight Cheddar Cheese, Grated

8 ounces, weight Fontina Cheese, Grated

4 whole Roma Tomatoes, Sliced Thick

1 cup Panko Breadcrumbs (more To Taste)

Salt And Pepper For Sprinkling

Preparation Instructions

Preheat oven to 350 degrees.

Cook pasta until al dente.

Melt butter in a large skillet. Sprinkle in flour, whisk to combine, and cook for 2 to 3 minutes until it deepens in color. Pour in milk, whisking constantly. Add mustard, salt, and pepper. Continue cooking until it thickens, 4 minutes or so. Add cheese and stir until melted. Pour in cooked pasta and stir to coat. Check seasonings and add more salt if needed.

Pour into a buttered casserole dish. Top with 3/4 of the panko crumbs. Arrange tomato slices neatly on the top. Sprinkle with salt and pepper. Top with the rest of the panko crumbs.

Bake for 20 minutes. Broil for 3 to 4 minutes at the end to make the top golden brown.