



Recipes

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Four Cheese Pasta Casserole

Serves 8

Ingredients:

2 lbs. Curly Pasta
4 oz. Unsalted Butter
8 oz. diced Onions
8 oz. Red Bell Peppers , diced
1 oz. fresh Basil , cut into chiffonade
2 1/2 lbs. lean Ground Turkeys , Beef or Chicken
1 1/2 oz. All Purpose Flour
20 oz. Whole Milk
1 pint Heavy Whipping Cream
1 lbs. cubed Cheddar Cheese
12 oz. cubed Mozzarella Cheese
6 oz. cubed Jalapeño Jack Cheese
4 oz. Parmesan Cheese
1/2 tsp. Cayenne Pepper
1 tsp. Salt
1/2 tsp. Black Pepper
2 Mission® 8" Heat Pressed Flour Tortillas (10410) ,
torn into pieces
Paprika

Directions:

1. Preheat oven to 350° F. Cook pasta al dente. Cool under water and drain. Pour pasta into casserole dish.
2. In a skillet over medium heat, melt half the amount of butter. Add onion and bell pepper and sauté for 5-7 minutes, until tender. Add basil and ground meat. Crumble meat and cook thoroughly, draining excess drippings if any.
3. In a separate saucepan over medium heat, melt remaining butter. Add flour and cook for 2-3 minutes while stirring. Add milk, cream, regular cheddar and mozzarella cheese and cook until sauce thickens, stirring constantly. Season with salt, cayenne and pepper.
4. In a full size steam table pan, gently toss the pasta and meat mixture. Cover with the cheese sauce. Top with Jalapeño Jack and Parmesan cheese. Sprinkle with tortilla crumbs. Cover and bake for one hour. Remove cover in the last 10-15 minutes of cooking to brown the top. Remove from oven and sprinkle with paprika. Place in steam table and cover.