

Italian Mac 'n Cheese Recipe

Courtesy of: **The Better Home Life**

Ingredients:

1 Pound of Penne pasta

1 Pound bulk Sweet Italian sausage

12 Cremini Mushrooms (1 package), sliced

1 onion, chopped

2 tablespoons olive oil

3 Tablespoons butter

1/2 Cup flour

4 cloves garlic, minced

1 can of each: chicken broth, diced tomatoes and tomato sauce

2 teaspoons Italian seasoning

8 ounces of whipping cream

8 ounces of Italian Blend shredded cheese

1/2 Cup shredded Parmesan cheese

Salt and pepper

Directions:

Prepare the pasta according to package directions. Drain and pour into a casserole dish.

Brown the sausage, drain and set aside. Add the olive oil to the pan and sauté the onion until slightly softened. Add the mushrooms, garlic and butter. Toss to evenly coat, add salt, and continue to sauté until the mushrooms begin to soften. Stir in the flour until evenly coated. Slowly add the chicken broth, add a little and stir until the sauce thickens, then add more and stir. Repeat this process until the whole can is incorporated. Add the undrained can of diced tomatoes, tomato sauce, Italian seasoning and pepper. Mix until well combined and return to a simmer. Return the drained sausage to the pan and add half of the shredded Italian blend cheese,

mix until melted. Add the whipping cream and mix constantly until the sauce returns to a simmer, then remove from heat.

Pre heat the broiler to high. Pour the sauce over the pasta and mix. Top with remaining Italian blend cheese. Place the dish under the broiler for 3-5 min until the cheese is lightly browned. Serve with parmesan cheese.