



Grown-Up Tomato Mac & Cheese



This recipe calls for:

Traditional Pasta Sauce

Prep time

10 minutes

Cook time

30 minutes

Servings

4

Ingredients

- 1 box (16 ounces) gemelli pasta
- 4 cups water
- 2-1/2 cups shredded sharp cheddar cheese, divided
- 1/2 cup (2 ounces) grated Pecorino Romano cheese
- 1 tablespoon corn starch
- 1 can (5 ounces) evaporated milk
- 1 jar (24 ounces) RAGÚ® Simply Traditional Pasta Sauce
- 2 teaspoons cracked black pepper

Instructions

1. Add pasta and water to large pot. Cook on medium-high heat 20-22 min. or until pasta is done, stirring occasionally.
2. Combine 2 cups cheddar, Pecorino and corn starch in bowl. Reduce heat to medium; stir in milk, cheese mixture and sauce. Cook 5-7 min. or until cheese is melted and mixture is thickened, stirring frequently.
3. Serve immediately, sprinkled with remaining cheddar and pepper.

Tip: This stovetop method eliminates the need to drain the pasta after cooking. The starchy pasta water gets stirred in and helps create an extra rich sauce. Elevate this dish by sprinkling crushed Parmesan cheese crisps on top before serving. Look for cheese crisps in the produce section near the croutons, or in the deli by the specialty cheeses.