



Smoked Gouda Cellentani With Bacon And Parsley

Yield: 10 servings

Ingredients:

20 OZ. Barilla® frozen cellentani, slacked
1 LB. Bacon, chopped
7 TBSP Butter
7 TBSP Flour
7 CUPS Milk
3 1/2 CUPS Smoked gouda, shredded
2 TBSP Fresh parsley, chopped
Salt & black pepper to taste

Directions:

1. In a skillet over medium/high heat cook bacon until browned, about 4-5 minutes. Remove from the pan and set aside.
2. In a medium sized sauce pot melt butter and cook over medium heat, making sure it doesn't turn brown. Stir in flour; cook for two minutes, stirring often.
3. In a separate pot add milk and bring to a simmer, making sure not to scorch the bottom of the pan.
4. Whisk warm milk into butter/flour mixture.
5. Whisk in the cheese then season the sauce with salt and pepper.
6. Add pasta and toss with the sauce for 1 min.
7. Garnish with chopped bacon and parsley.

Recipe and photo courtesy of Barilla