
Baked Portuguese Sausage Pasta & Cheese

Description

Chef Grant Sato enjoys mac and cheese but he doesn't always have macaroni, so he loves making this dish with whatever shaped cooked pasta he has leftover or on hand. If he only has longer noodles like spaghetti or linguini, he cuts them into 1" lengths before adding them to the dish. He also likes to add protein items to the dish to make it more of a 1 pan meal!

Total time: 45 min Yield: 4 portions

Ingredients

- 3 Tbsp salad oil
- 1 cup Portuguese sausage (small diced)
- 2 Tbsp garlic (chopped)
- 1 cup onion (small diced)
- 1/2 cup flour
- 2 cup milk
- 4 slices American cheese
- 3 cup cooked pasta (of your choice)
- 1 cup panko
- 1/2 cup melted butter

Prep Time: 25 min Cooking Time: 20 min Total Time: 45 min

Instructions

Heat a medium sized pot on medium and add in the oil. When the oil lightly smokes, add in the Portuguese sausage, garlic and onion, then sauté for 2 minutes. Add in the flour and mix well until all of the oil is absorbed by the flour forming a roux. Quickly add in the milk and stir well until the mixture becomes thick, then turn off the heat. Add in the cheese and pasta and mix well.

Place the mixture into a baking pan, top with bread crumbs and drizzle the melted butter evenly over the top of the bread crumbs. Place in an oven or toaster oven set to broil for 3 to 4 minutes or until the bread crumbs are golden brown and serve hot.

Recipe brought to you by:

Chef Grant Sato