

Pasta Al Forno with Three Cheeses, Spinach and Caramelized Shallots

Recipe By *Daphna Rabinovitch*



Cooking and Prep:  1
h 10 m

Serves:  8

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot,
Chanukah, Nine Days

Diet: Vegetarian, Pescetarian

Source: KosherScoop.com

Ingredients (16)

Pasta

- 2 tablespoons plus 1/4 cup unsalted butter or margarine, divided
- 5 shallots, sliced
- 1 package (5 ounces) baby spinach, rinsed
- 1/4 cup all purpose flour
- 3 and 1/2 cups milk

- 2 cups shredded Monterey Jack Cheese
- 1 and 1/2 cups shredded Asiago cheese
- 1/4 cup crumbled feta
- 3/4 teaspoon dried mustard
- 1/2 teaspoon freshly ground **Gefen Black Pepper**
- 1/4 teaspoon dried thyme
- 1/4 teaspoon ground nutmeg
- 1 pound **Tuscanini Penne Pasta** or other penne rigate (ridged pasta)

Topping

- 2 and 1/2 cups fresh breadcrumbs or **Gefen Breadcrumbs**
 - 3 tablespoons margarine or unsalted butter, melted
 - 3 tablespoons grated Parmesan cheese
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Start Cooking

For the Pasta

1. In a skillet set over medium heat, melt two tablespoons of butter. Add shallots; cook, stirring often, for about 20 minutes or until golden and softened. With water still clinging to the leaves, add spinach to skillet. Cook, stirring, for about two minutes or until spinach is wilted. Set aside.
2. Meanwhile, in a large heavy-bottomed saucepan set over medium heat, melt remaining butter. Sprinkle flour over butter; cook, whisking, for one minute. Pour in warmed milk. Cook, whisking, for about eight minutes or until lightly thickened. Remove from heat. Whisk in Monterey Jack, Asiago and feta cheeses until melted and smooth. Set aside.
3. Preheat oven to 375 degrees Fahrenheit.
- 4.

In large pot of boiling salted water, cook pasta for about eight minutes or until still quite al dente. Drain well. Stir cheese sauce into pasta. Stir in shallot/spinach mixture and seasonings. Transfer mixture to 13- x 9-inch baking dish.

5. In separate bowl, stir together breadcrumbs and melted butter until breadcrumbs are thoroughly moistened. Stir in Parmesan. Sprinkle evenly over pasta in dish.
6. Bake in centre of preheated oven for about 20 minutes or until topping is light brown and casserole is warmed through.