

# chattavore

## SPINACH & SUN DRIED TOMATO MAC & CHEESE

Prep time: 5 minutes

Cook time: 20 minutes

Serves 8 as a main dish

- one 13.25-ounce box of small pasta (I used tiny shells, but you can use elbows, rigatoni, penne, or whatever works for you)
  - 3 tablespoons unsalted butter
  - 1 small onion, diced
  - 1/3 cup all-purpose flour (1.5 ounces or 42 grams)
  - 4 cups (32 ounces) whole milk
  - one 9-ounce bag spinach
  - 1/4 cup sun dried tomatoes, julienned
  - 4 ounces Fontina cheese, grated (about 1 1/2 cups)
  - 4 ounces Gruyere cheese, grated (about 1 1/2 cups)
  - salt and pepper, to taste.
1. Cook pasta according to package directions. Drain but do not rinse or shake dry; return to the pan and set aside.
  2. While the pasta is cooking, melt the butter over medium heat in a large skillet (I used a 12-inch cast iron skillet). Add the onion and cook until translucent and just beginning to brown around the edges. Sprinkle the flour over the onions and cook for one minute, until it begins to brown slightly. Slowly drizzle in the milk, whisking constantly. Cook for several minutes until the mixture begins to thicken and reduce.
  3. Add the spinach to the pan a few handfuls at a time, stirring after each addition. Cook until the spinach has wilted completely. Stir in the sun dried tomatoes.
  4. Add the cheeses, a handful at a time, stirring until each addition melts completely. Taste and adjust seasonings. Combine the cheese sauce with the pasta (you can do this in the pasta pot or, if you are using a large enough skillet, carefully stir the pasta into the cheese sauce in the skillet you made the pasta in). Serve immediately.