



BAKED _____ & _____ PASTA CHEESE WITH _____ ADDED OOHS & AHHS

- ① Cook 1 pound _____ in very salty water so that it's al dente (2 minutes less than from _____ package instructions).
PASTA SHAPE
- ② While it cooks, grate _____ cups of _____ in a big bowl. (More cheese means a gooier casserole.)
A NUMBER BETWEEN 3 & 6 HARD-ISH CHEESE
- ③ Mix with _____ and add _____ and _____, if you like.
DAIRY SEASONINGS LESS TRADITIONAL CHEESE
- ④ Fold in chopped _____, _____, and _____—or skip it all and stick to the pasta and cheese classic.
GREENS MEAT, IF YOU WANT OTHER DREAMY ADD-INS
- ⑤ Mix in the pasta, then pour into a buttered baking dish (or, for more crispiness, a sheet pan).
- ⑥ Cover it with _____, _____, and/or _____.
SOMETHING THAT WILL END UP CRUNCHY MORE CHEESE SOMETHING OVER THE TOP
- ⑦ Bake for 30 to 45 minutes in a _____ oven, until bubbly and golden.
350° F TO 450° F
- ⑧ Listen to _____ while you wait.
PODCAST

HINTS & WINKS

PASTA SHAPE: cavatelli, macaroni, rigatoni, campanelle, rotini, penne rigate, conchiglie, fusilli, radiatori

HARD-ISH CHEESE: cheddar, mozzarella, Gruyère, pecorino, Fontina, Gouda, Manchego

DAIRY: milk, cream (rich!), half-and-half

SEASONINGS: salt & pepper, mustard, paprika, cayenne, dash of hot sauce, nutmeg, sage leaves, oregano

LESS TRADITIONAL CHEESE: blue cheese, crumbled goat, ricotta

GREENS: kale, mustard greens, collard greens, spinach

MEAT: pulled pork, cooked bacon, raw crab or lobster meat, leftover cooked ground beef or crumbled meatballs

OTHER ADD-INS: sautéed mushrooms, caramelized onions, sun-dried tomatoes, roasted red peppers

SOMETHING THAT WILL END UP CRUNCHY: panko, pine nuts, cubed white bread or sourdough

MORE CHEESE: the kind you already shredded, grated Parmesan, ricotta blob, mozzarella rounds

SOMETHING OVER THE TOP: sliced prosciutto, diced pepperoni, truffle oil, smoked sea salt, diamonds