

Baked Fontina Pasta

with Brussels Sprouts & Sage Breadcrumbs

Chefs, have we got a treat for you, in the form of creamy, savory, oven-baked pasta. We're using ruffled campanelle pasta, named for its resemblance to bellflowers. The edges of the pasta cling to the rich Fontina cheese béchamel sauce, making them the perfect choice for this dish. As an added textural element, we're infusing panko breadcrumbs with sage and sprinkling them on top to complete the meal. Forget ziti—let's bake something special!



Ingredients

- 8 Ounces Campanelle Pasta
- 6 Ounces Brussels Sprouts
- 1 Bunch Sage

Knick Knacks

- 3 Tablespoons All-Purpose Flour
- 2 Ounces Fontina Cheese
- 2 Tablespoons Butter
- 2 Tablespoons Heavy Cream
- 1 Shallot
- ½ Cup Panko Breadcrumbs

Makes 3 Servings

About 600 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Cut off and discard the rind of the Fontina cheese; grate the cheese. Cut off and discard the stem ends of the Brussels sprouts. Cut the Brussels sprouts in half lengthwise; thinly slice the halves. Pick the sage leaves off the stems; discard the stems and finely chop the leaves. Peel and thinly slice the shallot.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **2 cups of the pasta cooking water**, drain the cooked pasta thoroughly and set aside in a warm place. Rinse and dry the pot.

3



Make the sage breadcrumbs:

While the pasta cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium until hot. Add the **sage** and **breadcrumbs**; season with salt and pepper. Cook, stirring frequently, 4 to 6 minutes, or until fragrant and browned. Transfer to a bowl and set aside. Wipe out the pan.

4



Cook the Brussels sprouts:

In the same pan used to make the sage breadcrumbs, heat 2 teaspoons of olive oil on medium-high until hot. Add the **shallot**. Cook, stirring occasionally, 1 to 2 minutes, or until softened. Add the **Brussels sprouts**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until softened and bright green. Remove from heat.

5



Make the Fontina béchamel sauce:

In the same pot used to cook the pasta, melt the **butter** on medium-high. Once melted, add the **flour**; cook, whisking frequently, 30 seconds to 1 minute, or until toasted and fragrant. Slowly whisk in the **heavy cream** and **reserved pasta cooking water**; cook, whisking frequently, 2 to 4 minutes, or until thickened. Add the **Fontina cheese**; stir until melted and combined. Season with salt and pepper to taste. Remove from heat.

6



Finish & bake the pasta:

Add the **cooked pasta** and **cooked Brussels sprouts** to the pot of Fontina béchamel sauce. Stir until thoroughly combined; season with salt and pepper to taste. Transfer the mixture to a baking dish. Bake 5 to 7 minutes, or until bubbly. Remove from the oven. Top the **baked pasta** with the **sage breadcrumbs**. Let stand for at least 2 minutes before serving. Enjoy!