



## not your average mac n cheese

NIBBLEDISH CONTRIBUTOR

### Ingredients

**10 rounds of pancetta, sliced into chunks (bacon may be used)**  
**2 cloves garlic, minced**  
**1 medium onion, minced**  
**3 T flour**  
**3 C milk (low fat was what I used, though this is NOT a light & healthy eat)**  
**1 lb tricolor rotini**  
**1 C freshly grated gruyere**  
**1/4 C freshly grated asiago**  
**1/4 C freshly grated fontina**  
**1/4 C freshly grated parmesan**  
**1/4 C freshly grated mozzarella**  
**ground black pepper**  
**chopped fresh parsley**

### Instructions

Cook the rotini pasta in salted boiling H2O.

With 2 T of olive oil in a sauce pan, start rendering the pancetta slices until golden and almost crisp. Take out the crispy pancetta from the pan and drain off excess oil and retain at least 3 T of oil in the pan. Now, start with the *blonde roux*. Melt in 3 butter. Saute the garlic and onion. Add 3 heaping T flour and whisk vigorously until well combined and the raw flour taste cooks off. Add the milk and continuously whisk until the sauce thickens. When the sauce becomes too thick, add more milk or pasta sauce to thin it out. Add back the crispy pancetta and the cheeses. Lower down the heat and continuously stir the sauce. Add a few pinches of ground black pepper. Let simmer for a couple of mins. Take the pan off the heat and quickly toss the rotini with the sauce. Sprinkle with a handful of chopped fresh parsley. Enjoy