

Cheesy Elbow Pasta-

Coditos en salsa de queso

Ingredients (for four portions)

1 cup	dry elbow pasta
4 tbsp	butter
¼ cup	all-purpose wheat flour
1 ½ cups	milk
1 ½ cups	shredded melting cheese, such as Chihuahua, friulano, mozzarella, etc.
Salt, to taste	
½ tsp	white pepper, freshly ground
Pinch	ground nutmeg
½ cup	bread crumbs



Grease an 8x8 inch baking dish with two tablespoons of butter; set aside. Bring a generous amount of water to boil in a large pot over high heat; add a pinch of salt and the pasta, and cook over high-medium heat until *al dente*. Drain pasta into a colander and transfer to prepared baking dish. Set oven to 375°F (190°C). Spread bread crumbs on a baking sheet with rim, and bake until golden brown; do not leave oven unattended, the bread crumbs brown fast and may burn easily; set aside. Melt the rest of the butter in a pot over medium heat; add flour and cook, stirring, for two to three minutes until smooth. Add milk slowly while vigorously stirring with a wooden spoon, to incorporate all together, and avoid clumps (first photo below). Add salt, pepper and nutmeg, and continue cooking and stirring until the sauce is smooth and starts to thicken. Add one cup of shredded cheese (second photo); turn off heat and mix until the cheese has melted. Pour cheesy sauce over pasta (third photo); add the rest of the cheese, incorporating and leveling with the back of the spoon. Sprinkle reserved toasted bread crumbs all over the top (last photo):



Bake in preheated oven, uncovered, until heated through, and sauce is gently bubbling. Serve hot.

NOTE: For this amount, it is possible to prepare this dish in a toaster oven, and because the bread crumbs were pre-toasted, using a microwave oven for just a few minutes works well, too. This is useful when preparing this small dish on its own, or when the regular oven is being used to bake large items, such as meat or pastries.