

RIDER STUDENT TOP CHEF:



THE BIG CHEESE

Name

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Recipe Title

Cheesy Pastabilities

Recipe Ingredients

- White Sauce/Bechamel:
- Butter
- Milk
- Flour
- Cornstarch
- Philadelphia Cream Cheese
- Shredded Cheese (Mozzarella, Cheddar, Any other preferred Cheese)
- Pasta:
- Any pasta of your liking
- Water
- Seasonings (Salt, Basil, Italian Seasoning, Garlic Salt, Chives, Parsley)

Recipe Instructions

1. Boil a preferred amount of water and add pasta to the pot. Use a wok pot if using spaghetti.
2. As pasta is cooking, add salt to the pot to ensure the pasta does not clump together
3. Transfer pasta to a different pot for the time being and get rid of starch water but save a little bit to pour in at the end
4. Melt some butter in that original pan and add in milk when butter is completely melted
5. Add flour and cornstarch into pot and whisk well until all the clumps are eliminated
6. Add 1 box or as much as you want of cream cheese to the pot and stir.
7. Once everything is mixed well, add shredded cheese and seasonings to the pot
8. Add pasta that was set aside and mix in starch water from the beginning to make sauce liquidy if desired
9. Mix pasta together with bechamel sauce and add garnish and cherry tomatoes if desired and enjoy!

