

Penne With Cheese And Olives

Servings: 4

Prep Time: 30min

Cook Time: 30min



Ingredients

- 250 g Italian Style Quills (Penne Rigate)
- ¼ cup (65 ml) Butter
- 1 red onion, thinly sliced
- 1 red pepper, sliced
- 500 g punnet mushrooms, sliced
- 1⅓ cup (85 ml) Cake Flour
- 3 cups (750 ml) Milk
- 2 tablespoons (30 g) Tomato Paste
- 10 Black Olives, pips removed and halved
- ½ cup (125 ml) fresh basil, chopped
- 1 cup (250 ml) Cheddar, grated
- ½ cup (125 ml) Mozzarella, grated

Directions

1. Cook the penne in a large pot of boiling water until tender. Drain and set aside.
2. Meanwhile melt the butter and fry the onion, red pepper and mushrooms, stirring until soft.
3. Add the flour stirring until it bubbles. Remove from heat and slowly stir in the milk.
4. Return to the stove and add the tomato paste and stir until mixture thickens.
5. Combine the 2 cheeses. Stir half this cheese mixture into the sauce.
6. Combine the cheese sauce, pasta, olives and basil. Spoon mixture into individual ramekins or 1 large serving dish. Top with remaining cheese and place under a hot grill until cheese melts.