



WHATSheATE



Asiago Mac and Cheese with Truffled Potato Crust

READY IN



90 min.

SERVINGS



6

CALORIES



752 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 2 cup asiago cheese grated
- ☐ 2 cup half and half
- ☐ 1.5 pound idaho russet potatoes
- ☐ 3 cup lightly tuscan kale shredded packed
- ☐ 0.3 teaspoon nutmeg freshly grated
- ☐ 0.3 cup parmesan cheese grated plus more for passing
- ☐ 1 pound penne pasta dried
- ☐ 4 ounce pancetta sliced

- ☐ 0.3 teaspoon pepper flakes red crushed
- ☐ 12 sage leaves minced
- ☐ 1 shallots minced peeled
- ☐ 1 teaspoon truffle oil white
- ☐ 1 tablespoon butter unsalted
- ☐ 1 tablespoon vegetable oil

Equipment

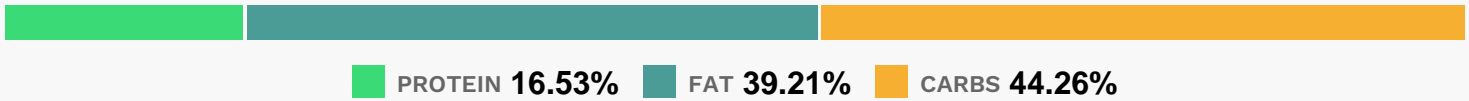
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ springform pan
- ☐ potato ricer

Directions

- ☐ Cook the penne according to package directions until al dente.
- ☐ Drain and set aside to cool.
- ☐ Heat oven to 375°F.
- ☐ Bake potatoes until tender, about 45 minutes.
- ☐ Let them cool slightly, then peel the potatoes with your hands. The peels should come off easily. Discard the skins. Push the potatoes through a ricer into a medium-sized bowl. Stir in the butter, truffle oil and scallions until well mixed. Season with salt and pepper. Using your fingers, press the potato mixture evenly across the bottom of a 9-inch springform pan.
- ☐ Bake until lightly browned on the edges, about 25 minutes.
- ☐ Let cool on a wire rack. Bring the half-and-half to a boil in a medium-sized saucepan set over medium heat, stirring occasionally.
- ☐ Remove from heat and stir in the red pepper flakes.

- ☐ Let the mixture cool slightly, then briskly whisk in eggs, egg yolks, Asiago, and nutmeg. Season with more salt and pepper and set aside.
- ☐ Heat vegetable oil in a large skillet set over medium heat.
- ☐ Add shallots and cook, stirring occasionally, until softened, about 2 minutes.
- ☐ Add the kale and cook, stirring occasionally, until wilted, about 5 minutes.
- ☐ Remove from heat, season with salt and pepper and set aside.Stir the cooked penne, Asiago mixture, kale mixture, prosciutto, and sage into a large bowl until well combined. Scrape this mixture over the potato crust and spread evenly. Top with the Parmesan cheese and bake until well-browned on the tips of the penne, about 45 minutes.
- ☐ Remove from oven and let cool slightly on a rack before releasing the springform pan. Slice into wedges and serve warm with additional Parmesan passed at the table.

Nutrition Facts



Properties

Glycemic Index:52.13, Glycemic Load:39.33, Inflammation Score:-10, Nutrition Score:27.271739140801%

Flavonoids

Isorhamnetin: 2.48mg, Isorhamnetin: 2.48mg, Isorhamnetin: 2.48mg, Isorhamnetin: 2.48mg Kaempferol: 4.91mg, Kaempferol: 4.91mg, Kaempferol: 4.91mg, Kaempferol: 4.91mg Quercetin: 2.37mg, Quercetin: 2.37mg, Quercetin: 2.37mg, Quercetin: 2.37mg

Nutrients (% of daily need)

Calories: 751.67kcal (37.58%), Fat: 32.73g (50.35%), Saturated Fat: 16.26g (101.61%), Carbohydrates: 83.12g (27.71%), Net Carbohydrates: 78.61g (28.59%), Sugar: 6.8g (7.55%), Cholesterol: 71.22mg (23.74%), Sodium: 793mg (34.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 31.05g (62.1%), Selenium: 63.24µg (90.34%), Calcium: 591.61mg (59.16%), Phosphorus: 578.64mg (57.86%), Manganese: 0.98mg (48.75%), Vitamin K: 49.61µg (47.25%), Vitamin A: 1718.78IU (34.38%), Vitamin B6: 0.66mg (32.75%), Copper: 0.62mg (30.99%), Potassium: 873.14mg (24.95%), Vitamin B2: 0.42mg (24.59%), Magnesium: 97.78mg (24.45%), Vitamin C: 17.33mg (21.01%), Zinc: 3.03mg (20.2%), Fiber: 4.51g (18.04%), Vitamin B1: 0.27mg (17.82%), Vitamin B3: 3.55mg (17.76%), Iron: 2.63mg (14.62%), Vitamin B5: 1.2mg (12%), Vitamin B12: 0.7µg (11.7%), Folate: 42.61µg (10.65%), Vitamin E: 0.9mg (5.99%), Vitamin D: 0.3µg (1.99%)