



WHATSheATE



Cook the Book: Pasta Baked with Radicchio, Gorgonzola, and Pancetta

READY IN



45 min.

SERVINGS



6

CALORIES



795 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 2 cups belgian endive shredded finely
- ☐ 0.5 cup chicken stock see
- ☐ 0.5 cup fontina freshly grated
- ☐ 0.3 cup gorgonzola crumbled finely
- ☐ 2.5 cups cup heavy whipping cream
- ☐ 0.3 cup pancetta finely chopped
- ☐ 0.5 cup parmesan freshly grated
- ☐ 1 pound shells dried

- ☐ 0.5 cup pecorino cheese freshly grated
- ☐ 0.5 teaspoon sea salt

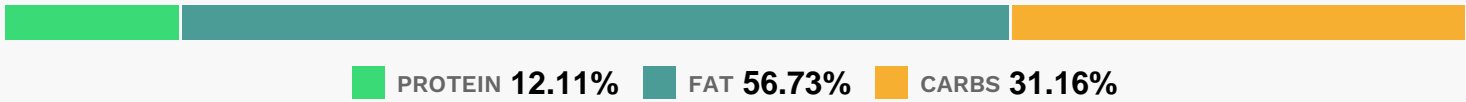
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ pot

Directions

- ☐ Heat the oven to 500 degrees. Bring a large pot of water to a boil
- ☐ In a large mixing bowl, combine the cream, stock, radicchio, all the cheeses, and salt. Taste and add more salt if necessary. Set the sauce mixture aside.
- ☐ Generously salt the boiling water and drop in the pasta. Cook, stirring often, for 4 to 5 minutes. The pasta will be parboiled and too hard to eat; it cooks further in the oven.
- ☐ Drain the pasta, reserving about 1 cup water.
- ☐ Transfer the macaroni to the mixing bowl and combine thoroughly with the sauce mixture. If the sauce seems too thick, add some of the reserved water, a tablespoon at a time, until the pasta moves freely and is surrounded by liquid.
- ☐ Transfer to individual shallow baking dishes or to 1 or 2 large shallow baking dishes. Evenly distribute the pancetta over the surface and bake for 8 to 10 minutes, or until the pasta is bubbly hot, with bits of browned pancetta and pasta poking out on top.
- ☐ Serve right away.

Nutrition Facts



Properties

Glycemic Index:25, Glycemic Load:22.92, Inflammation Score:-8, Nutrition Score:18.067391323007%

Nutrients (% of daily need)

Calories: 795.37kcal (39.77%), Fat: 50.29g (77.37%), Saturated Fat: 30.19g (188.66%), Carbohydrates: 62.15g (20.72%), Net Carbohydrates: 58.8g (21.38%), Sugar: 5.55g (6.17%), Cholesterol: 149.79mg (49.93%), Sodium:

695.21mg (30.23%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 24.15g (48.29%), Selenium: 58.6µg (83.71%), Phosphorus: 405.24mg (40.52%), Manganese: 0.73mg (36.56%), Calcium: 360.93mg (36.09%), Vitamin A: 1706.72IU (34.13%), Vitamin B2: 0.36mg (21.4%), Zinc: 2.45mg (16.34%), Magnesium: 61.7mg (15.43%), Copper: 0.27mg (13.48%), Fiber: 3.35g (13.4%), Vitamin D: 1.8µg (11.99%), Potassium: 400.58mg (11.45%), Vitamin B6: 0.22mg (11.23%), Vitamin B3: 2.2mg (11.01%), Vitamin B12: 0.64µg (10.73%), Vitamin B1: 0.15mg (10.05%), Vitamin B5: 0.88mg (8.79%), Folate: 33.2µg (8.3%), Iron: 1.41mg (7.84%), Vitamin E: 1.12mg (7.49%), Vitamin K: 4.01µg (3.82%), Vitamin C: 1.48mg (1.79%)