



Sage Butter Macaroni and Four Cheese

READY IN



17 min.

SERVINGS



12

CALORIES



349 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 12 servings pepper black freshly ground
- 0.3 cup unseasoned bread crumbs dry
- 4 ounces aged cheddar shredded
- 6 ounces gruyère cheese shredded
- 0.8 teaspoon kosher salt
- 1 pound macaroni
- 4 ounces mascarpone cheese
- 1 cup parmigiano-reggiano finely grated
- 3 tablespoons sage thinly sliced

- 3 tablespoons butter unsalted for baking dish

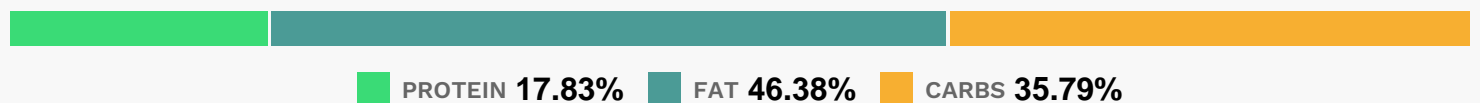
Equipment

- bowl
- frying pan
- oven
- pot
- baking pan
- broiler

Directions

- Heat oven to broil and arrange rack in top. Butter a 9 by 9-inch baking dish and set aside. Melt 1 tablespoon of the remaining butter and mix in a medium bowl with 1 cup of the Parmigiano and all the bread crumbs until thoroughly moistened; set aside.
- Bring a large pot of heavily salted water to a boil.
- Add pasta and cook for half the time indicated on package.
- Meanwhile, melt remaining 2 tablespoons butter in a large frying pan over medium heat. When it starts to foam, add sage and cook until crisp and butter begins to turn golden brown.
- Remove from heat and set aside until pasta is ready. Reserve 1 cup pasta water and drain pasta.
- Return pasta to pot and place over low heat. Stir in sage butter, reserved pasta water, remaining 3 cups Parmigiano, Gruyere, Cheddar, mascarpone, and salt, and season with freshly ground black pepper. Stir constantly until cheeses are evenly melted and the pasta looks well coated. Turn pasta into baking dish and evenly top with bread crumb mixture.
- Place under broiler until mixture bubbles and top is browned, about 1 to 2 minutes.
- Let sit 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:7.17, Glycemic Load:0.15, Inflammation Score:-4, Nutrition Score:13.791739054348%

Nutrients (% of daily need)

Calories: 348.94kcal (17.45%), Fat: 17.8g (27.39%), Saturated Fat: 10.48g (65.5%), Carbohydrates: 30.9g (10.3%), Net Carbohydrates: 29.46g (10.71%), Sugar: 1.3g (1.44%), Cholesterol: 47.68mg (15.89%), Sodium: 466.27mg (20.27%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 15.4g (30.8%), Copper: 4.67mg (233.71%), Selenium: 31.1µg (44.43%), Calcium: 345.13mg (34.51%), Manganese: 0.53mg (26.74%), Phosphorus: 263.58mg (26.36%), Zinc: 1.73mg (11.51%), Vitamin A: 514.46IU (10.29%), Magnesium: 35.12mg (8.78%), Vitamin B2: 0.14mg (8.46%), Vitamin B12: 0.44µg (7.35%), Fiber: 1.44g (5.77%), Vitamin B1: 0.08mg (5%), Iron: 0.89mg (4.93%), Vitamin B3: 0.84mg (4.18%), Vitamin B6: 0.08mg (4.12%), Potassium: 123.72mg (3.53%), Vitamin B5: 0.34mg (3.37%), Folate: 13.32µg (3.33%), Vitamin E: 0.25mg (1.7%), Vitamin D: 0.24µg (1.57%), Vitamin K: 1.35µg (1.28%)