Penne Florentine

This dish is a creamy, satisfying meal in itself.

INGREDIENTS

(Makes 2 - 4 Servings)

- U.S. Butter, unsalted 30g
- Flour, all purpose 15g
- U.S. Milk, whole 250ml
- U.S. Cream Cheese, softened 100g
- U.S. Monterey Jack Cheese, shredded 100g
- Salt & Pepper To taste
- Olive oil, pure 15ml
- Garlic, crushed 7g
- Spinach 150g
- Penne, cooked al dente, drained 200g

PREPARATION

1. Melt butter in preheated saucepan, cook flour lightly over a low heat stirring occasionally for 5 minutes.
2. Add milk slowly, stirring while heating.
3. When sauce starts to thicken, slowly add ½ the Monterey Jack cheese, mix until smooth.
4. Add cream cheese, blend thoroughly.
5. Remove from heat, season with salt and pepper.
6. Pour olive oil in a heated sauté pan then add spinach, crushed garlic, and boiled penne.
7. When the spinach wilts, pour on cheese sauce, mix well and transfer to oven proof serving dish.
8. Top with remaining shredded Monterey Jack cheese.

(For a different flavor, try adding cooked chicken or bacon. You can replace spinach with broccoli or asparagus. Or add more flavors with herbs like basil, thyme and parsley.)

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

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