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▶▶ June 2014 ◀◀

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## ***Bacon and Caramelized Onion Mac and Cheese***

- 2 Large sweet onions, sliced (4 cups)
- 1 Pkg. (16 oz) uncooked penne rigate pasta
- Cheese Sauce
- 1 Tbsp butter or margarine
- 2 Tbsp all-purpose flour
- 1/2 Tsp salt
- 1/4 Tsp pepper
- 1/2 Tsp Dijon mustard
- 2 Cups fat-free (skim) milk
- 1/2 Cup reduced-fat sour cream
- 2 Oz Gruyere cheese, shredded (1/2 cup)
- 3 Slices bacon, crisply cooked, crumbled

### **Topping**

- 1/2 Cup panko crispy bread crumbs
- 1/4 Cup chopped fresh basil leaves

- 1) Spray 12-inch nonstick skillet with cooking spray; heat over medium heat. Add onions to skillet; cook uncovered 10 minutes, stirring every 3 to 4 minutes, until tender and starting to brown. Reduce heat to medium-low. Cook 35 to 40 minutes longer, stirring every 5 minutes, until onions are deep golden brown; set aside.
- 2) Meanwhile, cook and drain pasta as directed on package except omit salt. Spray 11x7-inch (2-quart) baking dish with cooking spray. Pour pasta into baking dish; keep warm.
- 3) While pasta is cooking, make cheese sauce. In 3-quart saucepan, melt butter over medium heat. Stir in flour, salt, pepper and mustard with wire whisk. Cook about 2 minutes, stirring constantly, until mixture is smooth and bubbly; remove from heat. Gradually stir in milk. Heat to boiling, stirring constantly; boil and stir 1 minute. Remove from heat; stir in caramelized onions and all remaining cheese sauce ingredients.
- 4) Heat oven to 400°F. Pour cheese sauce over pasta in baking dish. Sprinkle with topping ingredients. Bake uncovered 10 minutes or until heated through (topping will not be brown).

Makes 12 Servings

