

three-cheese ziti and smoked chicken casserole

PREP: 25 minutes

BAKE: 25 minutes at 375°F

STAND: 10 minutes

- 12 ounces dried ziti pasta
- 3 tablespoons butter
- 2 cloves garlic, minced
- 3 tablespoons all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground white pepper
- $3\frac{1}{2}$ cups milk
- $1\frac{1}{2}$ cups finely shredded Asiago cheese (6 ounces)
- 1 cup finely shredded Fontina cheese (4 ounces)
- $\frac{1}{2}$ cup crumbled blue cheese (2 ounces)

- 2 cups chopped smoked chicken or shredded purchased roasted chicken
- $\frac{1}{3}$ cup panko (Japanese-style bread crumbs) or fine dry bread crumbs
- 2 teaspoons truffle-flavor oil or melted butter

1. Preheat oven to 375°F. Grease a 2-quart casserole. Cook pasta according to package directions; drain. Return pasta to saucepan.
2. Meanwhile, in a medium saucepan heat butter over medium heat until melted. Add garlic; cook and stir for 30 seconds. Stir in flour, salt, and white pepper. Gradually stir in milk. Cook and stir until thickened and bubbly.

Gradually add Asiago cheese, Fontina cheese, and blue cheese, stirring until melted. Stir in chicken. Add chicken mixture to cooked pasta; stir gently to combine.

3. Transfer mixture to the prepared casserole. In a small bowl combine panko and truffle oil; sprinkle over pasta mixture. Bake, uncovered, about 25 minutes or until mixture is heated through and crumbs are light brown. Let stand for 10 minutes before serving. **Makes 6 servings.**

Per serving: 753 cal., 39 g fat (22 g sat. fat), 141 mg chol., 953 mg sodium, 7 g carb., 2 g fiber, 43 g pro.

