

Italian Mac & Cheese



DIRECTIONS

- Begin by bringing water to a boil.
- Cook pasta according to package directions.
- While pasta is cooking Al Dente (undercooked), place olive oil and chopped onion in a large sauté pan.
- Cook on low until onion looks wilted.
- Add diced mortadella.
- Stir for a few minutes until lightly browned.
- Add mascarpone cheese and stir.
- Take 1/2 cup of pasta water and add to sauté pan in order to make the mascarpone more creamy.
- Stir in grated cheese and mix well.
- Add a sprinkle of ground nutmeg, if using.
- Cover pan and shut off heat.
- Drain pasta and add to the pan with the creamy sauce.
- Mix well over low flame until pasta is well coated by sauce.
- Adjust seasonings and serve warm with chopped pistachios on top.

INGREDIENTS

- 1 lb package bow-tie pasta (or any pasta of your choice)
- 2 Tbsp EVOO (extra virgin olive oil)
- 1 small onion, chopped
- 8 Oz extra thick cut mortadella slices (from deli), diced small
- 8 oz mascarpone cheese
- 1/4 cup grated cheese (I use 50-50 Pecorino and Parmigiano)
- 1/2 cup pasta water (a little more if needed)
- 4 Oz shelled pistachios, chopped
- Salt and pepper to taste
- Ground Nutmeg, optional but recommended

NONNA'S TIPS

- Mortadella is a delicious Italian deli meat. The imported (from Italy) brands comes speckled with whole pistachios. Mortadella is mildly flavored with nutmeg, hence my suggestion to add a little nutmeg to the sauce and chopped pistachios on top.
- American deli departments have mortadella in stock. In the event you can't find it, substitute with diced ham.
- Mascarpone is very dense. I suggest starting with 1/2 cup of pasta water to make it less dense. Add more pasta water if consistency is still thick.