

Napa Cabbage Cream Penne

From – justonecookbook.com

4 serving penne
4 Tbsp butter
1 onion, minced
4 slices bacon, cut into ½ inch pieces
5 Tbsp flour
2 cups milk
½ lb napa cabbage, cut into ½ inch pieces
4 mushrooms, sliced
1 vegetable bouillon cube
1 cup shredded cheddar
½ tsp sea salt
freshly ground black pepper
¼ cup panko
fresh parsley, finely chopped

- Cook penne al dente according to package instructions.
- Meanwhile in a large skillet, heat butter on medium heat.
- Add onion and bacon and sauté until onion gets soft.
- Sprinkle flour evenly. Using a wooden spoon, mix well with ingredients quickly.
- Slowly add milk (¼ cup at a time). Mix well while scraping off the bottom of the skillet with a wooden spoon.
- Add napa cabbage, mushrooms, bouillon cube, salt, and pepper, and sauté until they are soft.
- Add cooked penne and mix all together.
- Add ½ cup cheddar cheese and mix well. Here, if your skillet is not oven safe, move the mixture into a baking pan.
- Sprinkle the rest of cheese on top and then sprinkle panko evenly on top.
- Broil in the oven until the top gets nicely browned. Sprinkle fresh parsley on top and put it back in the oven for 1 minute.



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