



Roasted Tomato Macaroni and Cheese

Ingredients

- 8 ounces uncooked elbow macaroni
- 4-5 tomatoes, cut into quarters or slices
- 1 tablespoon [Fustini's Butter olive oil](#)
- 1 tablespoon [Fustini's Tuscan Spice Blend](#)
- salt and pepper to taste
- 1 tablespoon [Fustini's Basil Crush olive oil](#)
- 2 tablespoons flour
- 1/2 teaspoon dry mustard
- 1 1/2 cups milk
- 1 cup Monterey Jack cheese, shredded
- 3/4 cup sharp cheddar cheese, shredded
- 1/2 cup fontina cheese, shredded
- 1/3 cup Parmesan cheese, grated

Sharon's Hint

A very cheesy dish - feel free to cut back on the cheese to your preference. adapted from southernliving.com

Directions

Step 1.

Cook pasta according to package directions.

Step 2.

Preheat the oven to 450°F. Place tomato slices on a wire rack on a baking sheet. Brush on olive oil, and sprinkle with Tuscan seasoning, pepper, and 1/4 teaspoon of salt. Bake in preheated oven until slightly charred, about 18 to 20 minutes.

Step 3.

Meanwhile, melt butter in a medium saucepan over medium until melted, about 1 minute. Whisk in flour, and cook, whisking constantly until the mixture takes on a slightly nutty color and smell, about 2 to 3 minutes. Whisk in dry mustard. Slowly whisk in milk, whisking constantly, and continue to cook until slightly thickened about 4 to 5 minutes. Remove from heat, and cool slightly for about 3 minutes. Slowly whisk in Monterey Jack, Cheddar, fontina, and salt; whisk constantly to combine and melt cheeses, about 2 minutes. Stir in pasta.

Step 4.

Spoon pasta mixture into a lightly greased 11- x 7-inch (2-quart) baking dish, and top with tomato slices. Sprinkle with Parmesan cheese. Bake at 450°F until bubbly and tomatoes are charred and aromatic, about 10 minutes. Serve immediately.