

DRIED ASIAN PEAR Mac 'N Cheese

with Subarashii Kudamono Dried Asian Pears

Ingredients

- 8 ounces uncooked Dilatini pasta (small pasta)
- 2 cups shredded Trugole Cheese
- 1/2 cup Subarashii Kudamono Dried Asian Pears, chopped fine
- 3 cups milk
- 1/4 cup butter (for roux)
- 2 1/2 tablespoons all-purpose flour
- 2 tablespoons butter
- 1/2 cup bread crumbs
- 1 pinch paprika

Directions

1. Cook pasta according to the package directions. Drain.
2. In a saucepan, melt butter over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheese, pears and cook over low heat until cheese is melted and the sauce is a little thick. Put cooked pasta in large casserole dish, and pour sauce over macaroni. Stir well.
3. Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the pasta and cheese to cover. Sprinkle with a little paprika.
4. Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.