



Cream Cheese Pasta Bake

Serves 4

CREAM CHEESE SAUCE:

- 45ml (3 tbsp) butter, salted
- 45ml (3 tbsp) cake flour
- 500ml (2 cups) whole milk
- 1 tub President Chives Cream Cheese
- Seasoning

1 PACKET FUSILLI PASTA

HERB CRUMB:

- 250ml (1 cup) Breadcrumbs
- 15ml (1 tbsp) dried chives
- 15ml (1 tbsp) dried parsley

President Cheddar Cheese, grated

Preheat the oven on 200°C

For the cream cheese sauce, melt the butter in a large saucepan on high heat. Add the cake flour and whisk until combined. Pour the milk in slowly while whisking to prevent lumps. Continue whisking on high heat until the sauce has thickened, 5 minutes. Add the cream cheese to the sauce and mix through. Place a large pot of water on the stove and bring to the boil. Cook the pasta until al dente, 8 minutes. Drain the pasta. Pour the sauce into the pasta pot and combine well. Place into a deep oven dish and set aside.

For the herb crumb, combine the ingredients and sprinkle on top of the pasta with the grated cheddar cheese.

Bake until golden brown, 10 minutes.