

Anderson County, Region 8 "Culinary Cats"

Baked Hot Brown Penne

Sauce:

6 cups skim milk  
1 cup shredded parmesan  
1 cup shredded Swiss cheese  
1 tbsp. garlic salt  
1 tbsp. oregano  
1 cup butter  
½ cup white whole wheat flour  
salt and pepper to taste

Baked Penne:

16 oz. turkey breast, cut into strips  
16 oz. whole wheat penne pasta  
1 cup spinach, chopped  
1 cup yellow squash, chopped  
½ cup red bell peppers, julienne  
4 roma tomatoes, sliced  
8 slices turkey bacon, cooked  
¼ cup & 3 tbsp. extra virgin olive oil, divided  
2 cloves garlic, minced  
¼ cup onion, finely chopped  
Salt and pepper to taste

Topping:

3 cups Panko bread crumbs  
¾ cup grated Parmesan  
½ tbsp. parsley  
2 tbsp. parsley (garnish)

Preheat oven to 350 degrees F.

Sauce: Heat 1 cup butter over medium heat. Add ½ cup flour all at once whisking vigorously. Once mixture thins and starts to bubble reduce heat to low and add 6 cups skim milk. Once sauce starts to thicken, whisk in 1 cup parmesan cheese and ½ cup shredded Swiss cheese. Once sauce coats to back of the spoon, add 1 tbsp. oregano and 1 tbsp. of garlic salt. Stir well and salt and pepper to taste.

Baked Penne: Bring a stock pot of water to a boil and add 16 oz. of penne. Cook until al dente. Heat ¼ cup extra virgin olive oil in skillet to sauté the turkey breast strips until golden and cooked throughout. While cooking turkey breast strips, in a small skillet, sauté ¼ cup onions, 2 cloves of minced garlic, ½ cup

red bell pepper julienne, and 1 cup chopped yellow squash in 3 tbsp. extra virgin olive oil. Season with salt and pepper to taste. Remove both vegetables and turkey breast from heat and set aside.

Topping: In medium bowl, mix 3 cups panko bread crumbs,  $\frac{3}{4}$  cups grated parmesan, and  $\frac{1}{2}$  tsp. parsley and set aside. Once pasta is al dente and drained mix pasta, sauce, vegetables, and turkey breasts in a large skillet on medium heat. Add 1 cup spinach to mixture and heat until spinach is slightly wilted. Portion the mixture into baking dish and cover with topping mixture. Top that with 4 sliced roma tomatoes and 8 slices of cooked turkey bacon. Bake at 350 for 20 minutes or until golden.