

# Three Cheese Rigatoni

A simple, cheesy pasta dish with toasty garlic flavor  
Sunny C



## Ingredients

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- 1 lb rigatoni
- 1 tbs salt
- 3 tbs salted butter
- 3 tbs (23 grams) all-purpose flour
- 2 cloves garlic, minced
- 1 cup milk
- 1 cup reserved pasta water
- $\frac{1}{4}$  cup aged Asiago cheese, finely shredded
- $\frac{1}{4}$  cup Romano cheese, finely shredded
- $\frac{1}{4}$  cup Parmesan cheese, finely shredded
- $\frac{1}{3}$  cup fresh parsley, minced
- Fresh black pepper to taste

## Directions

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1. Add salt to 6 quarts boiling water and cook pasta according to package directions, reserving 1 cup cooking water at the end.
2. Melt butter in a medium sauce pan over medium heat. Add garlic and cook for 1 minute.
3. Add flour and cook for an additional minute, allowing to bubble gently.
4. Slowly add milk and reserved pasta water, stirring constantly. Cook until sauce bubbles and thickens.
5. Add cheese and continue stirring until cheese has melted.
6. Pour over pasta, sprinkle with parsley and freshly ground pepper, and toss well.