

## BAKED BOURSIN SPINACH MAC & CHEESE

### INGREDIENTS

1 pound spoon -sized pasta  
2 tablespoons butter  
2 tablespoons flour  
1 tablespoons olive oil  
sea salt and ground black pepper  
2 cups milk  
1 package (80g) Boursin cheese with garlic and herbs  
3/4 cup mature white cheddar cheese, shredded  
1/2 cup shredded Parmesan cheese  
8 cups fresh baby spinach, stems removed  
3 tablespoons butter  
1 cup Panko bread crumbs

### DIRECTIONS

Preheat oven to 350F. Spray a baking spray with baking spray

In a large non-stick pan, melt butter. Once it is lightly browned and bubbly, add the panko and toast for 4-5 minutes until golden brown. Remove to a bowl and set aside.

Wipe out the pan and put it back on the heat. Add a tablespoon of olive oil and once it is hot, add all the spinach. It looks like it won't fit, but it should. Wilt the spinach for a couple of minute (it will reduce to very little). Add salt and pepper to taste. Remove to a paper towel lined plate (to soak up some of the excess liquid).

Cook pasta in boiling salted water according to packet instructions. Under-cook it by a minute or two as it will soak up some of the cheese sauce. If it already very soft, it will make the pasta very limp. Drain and set aside.

Make the Bechamel sauce. Melt butter in a saucepan, add flour and whisk it constantly over medium heat until it forms a paste. Gradually add milk and turn up the heat. Whisk constantly. When mixture boils, turn down the heat and simmer for 5 minutes. Turn off heat and add Boursin, cheddar and parmesan. Mix pasta and spinach with cheese mixture. Season and scoop pasta and cheese mixture into a baking dish or ramekins. Top with baked breadcrumbs.

Bake for 15 minutes until cheese is bubbly and breadcrumbs crispy.