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Macaroni and Cheese with Chicken

Instead of the usual Cheddar, this satisfying casserole calls for smoked mozzarella and Parmigiano-Reggiano, as well as a creamy rosemary béchamel.



Serves: 4

Yields: 4 to 6 servings

Total Time: 1 hr 20 min

Prep Time: 25 min

Oven Temp: 450

Nutritional Information (per serving)

Calories	478
Total Fat	24g
Saturated Fat	--
Cholesterol	77mg
Sodium	953mg
Total Carbohydrate	38g
Dietary Fiber	2g
Sugars	--
Protein	24g
Calcium	--

Ingredients

- 3 tablespoon(s) unsalted butter, plus more for baking dish
- Fine sea salt
- Freshly ground pepper
- 1/2 pound(s) penne pasta
- 1 tablespoon(s) extra-virgin olive oil
- 1 small onion, thinly sliced
- 1 1/2 cup(s) coarsely grated smoked mozzarella
- 1 1/2 cup(s) shredded [roast chicken](#)
- 1 cup(s) finely grated Parmigiano-Reggiano
- 1 tablespoon(s) finely chopped fresh rosemary
- 3 tablespoon(s) all-purpose flour
- 2 1/2 cup(s) whole milk, heated to a simmer
- 2 clove(s) garlic

Directions

1. Preheat oven to 450 degrees F. Butter a 1 1/2-quart gratin or baking dish.
2. In a large pot of boiling salted water, cook pasta until al dente, about 11 minutes. Drain, run under cold water, and drain again. Transfer to a large bowl.
3. In a medium skillet over medium heat, heat oil. Add onion and a pinch of salt, reduce heat to medium-low, and cook, stirring occasionally, until softened and lightly golden, about 10 minutes
4. Add onion to pasta and stir to combine. Add mozzarella, chicken, 2/3 cup Parmesan, and rosemary; stir to combine.
5. In a medium heavy saucepan over medium-low heat, melt butter. Add flour and cook over low heat, whisking, for 3 minutes. Add hot milk, whisking vigorously, then add garlic and 1 1/2 teaspoons salt. Bring mixture to a simmer, whisking; then reduce heat and gently simmer, whisking occasionally, until béchamel is thickened (the sauce should thickly coat the back of a spoon), about 10 minutes. Discard garlic before adding béchamel to pasta, season with pepper, and stir.
6. Transfer into baking dish and smooth top. Sprinkle with remaining 1/3 cup Parmesan and more pepper. Bake until bubbling and golden, 12 to 15 minutes. Let sit for 15 minutes before serving.