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Baked Rigatoni w/Italian Sausage

From: farragio

Website: farragio.com/blog/baked-rigatoni-with-italian-sausage

Servings: 4 - 6

INGREDIENTS

1/2 pound Italian sausage*
2 cups milk
2 tablespoons all-purpose flour
8 ounces rigatoni pasta, cooked & drained
2 1/2 cups (10 oz.) grated Mozzarella cheese**
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
3/4 teaspoon pepper
2 to 3 tablespoons dry bread crumbs

DIRECTIONS

Heat oven to 350° F.

In large skillet, crumble Italian sausage. Brown 5 minutes; drain fat. In small bowl, combine milk and flour; blend well. Stir milk-flour mixture into sausage; bring to a low boil, stirring occasionally. Stir in pasta, cheeses, garlic powder, and pepper. Place in 1 1/2-quart baking dish.

Bake for 25 minutes.

Sprinkle bread crumbs on top and place under broiler just until crumbs are browned.

farragio hints:

* 1/4 pound cooked diced ham or bacon can be substituted for sausage.

** Monterey Jack cheese (or any similar cheese) can be substituted for Mozzarella.