

Three Cheese Spaghetti

Written by Janet
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Ingredients:

- 500 gm Spaghetti pasta
- 1 cup Monterrey Jack cheese
- 1 Philadelphia cheese
- ½ cup Roquefort cheese crumbled
- 1 cup heavy cream
- ½ cup onion chopped
- 2 garlic cloves finely chopped
- 1 bar butter
- ½ cup milk
- 1 teaspoon granulated chicken bouillon
- salt and pepper to taste
- Roquefort cheese for garnish (optional)

In a big pot with boiling water put the spaghetti pasta to cook for 8-10 minutes or until al dente seasoned with salt. Meanwhile in a large saucepan melt half of the butter add the onion and garlic and cook until the onion turns transparent then add the cream cheese and the Roquefort cheese, seasoned with granulated chicken bouillon and pepper combine well until the the cheeses are melt. In a blender add the milk, the Monterrey Jack cheese and the sauce from the saucepan and blend very well. Once the pasta it's done remove it from the heat drain it and return to the pot without turning on the heat add the rest of the butter and melt it into the pasta then add the sauce from the blender. Serve and garnish with Roquefort cheese