

Brie Pasta

From Come on Over! By Elizabeth Heiskell

Serves 8

Uses a Cast Iron skillet

Ingredients

1 large or 3 small wheels of brie
1 ½ lb. spaghetti
2 Tbsp extra virgin olive oil
3 cloves garlic, minced
¼ cup chopped parsley
1 pinch of red pepper flakes
4 slices of cooked bacon, chopped or substitute sauteed mushrooms
¼ cup grated parmesan

Instructions

Preheat oven to 350. Cut off the top rind of the brie and place the wheel in an ovenproof skillet about its same size. Bake until the brie is bubbling and totally melted throughout, about 25 minutes.

Meanwhile, bring a large pot of water to a boil. Cook the spaghetti and drain. Put spaghetti in a large bowl. Toss the pasta with olive oil, garlic, parsley, and red pepper flakes. Add the bacon or mushrooms. Season to taste.

After removing the brie from the oven, immediately add one serving of spaghetti to the brie in the skillet and toss until coated, using tongs; transfer to a serving bowl. Repeat until all serving bowls are filled. Serve immediately, sprinkled with the Parmesan.

Beth's notes:

This recipe calls for a 35 oz wheel of brie. I could only find small wheels so I used 3. I recommend you look for those at Aldi for a more affordable brie. 3 was plenty and that was 24 ounces of cheese.

I recommend serving it immediately as the recipe says. It doesn't save well for leftovers. The brie rind reheated in the microwave was off putting, in my opinion.