

# J. Rickards Winery



## MAC 'N CHÈVRE

Prep time: 15 min | Cook time: 1 hr | Total time 1 hr 15 min | 6 servings

Recommended wine pairing: *J. Rickards Rosé of Aleatico*

### INGREDIENTS

1 bunch asparagus	½ cup <i>J. Rickards</i> dry white wine (such as <i>G-V-M</i> or <i>Sauvignon Blanc</i> )
2 leeks	2 cups milk
4 Tbsp butter	2 tsp zested lemon peel
1 ½ tsp salt	1 Tbsp dijon mustard
12 oz orecchiette pasta (or small shells)	½ tsp ground black pepper
1 cup frozen peas	8 oz Skyhill Farms plain chèvre goat cheese
3 Tbsp flour	2 cups shredded asiago cheese (or other hard Italian cheese)
2 tsp fresh thyme leaves	fresh bread crumbs
2 tsp fresh tarragon leaves, chopped	

### DIRECTIONS

- 1 Preheat oven to 400°F. Trim ends off asparagus and chop spears into ½ inch pieces. Trim root ends and green tops from leeks. Cut leeks in half lengthwise and rinse well, then cut in thin slices crosswise.
- 2 In medium pan over medium-high heat, melt 1 Tbsp butter and add asparagus and leeks, plus ½ tsp salt. Cook until the asparagus is just tender, about 8 minutes, stirring occasionally. Remove from pan and set aside.
- 3 In a large pot, bring 4 quarts water to a boil. Add pasta and cook until tender, about 12 minutes. Add the frozen peas for the last minute. Drain and return to pot.
- 4 In the medium pan over medium-high heat, melt 3 Tbsp butter, add the flour and herbs and stir until smooth and bubbling, about ½ minute. Whisk in the wine, then milk and stir until boiling and thickened, 6–8 minutes. Add the lemon zest, mustard, pepper, and 1 tsp salt. Remove from heat and add the goat cheese and 1 cup asiago; stir until smooth.
- 5 Pour sauce over drained pasta and peas. Add asparagus mixture and stir well. Scrap into 2½ quart baking dish and spread level. Top with remaining asiago cheese and then bread crumbs. Bake in oven until sauce is bubbling and top is browned, about 20 minutes.

#### PRO TIP:

- ▶ To make really fresh bread crumbs, place 2–3 slices French bread, torn into chunks, in a food processor along with ½ Tbsp butter and whirl until crumbs form.