

Basil & Cheese Pasta

1 lb linguine or broad noodles
1 teaspoon kosher salt
1 tablespoon of extra virgin olive oil
water
 $\frac{1}{3}$ cup fresh basil leaves, julienne
 $\frac{1}{2}$ teaspoon of minced garlic
4 tablespoons of un-salted butter
 $\frac{1}{4}$ cup heavy whipping cream
10 oz of Sweetwater Valley, white sharp cheddar, shredded, divided
Cracked black pepper and salt to taste

Pre-heat the oven to 350°F.

In a large saucepan over high heat, bring water to boil. Add salt and oil. Cook pasta until el dente. Remove from heat, drain and set aside in a casserole dish.

In a small sauté pan over medium heat, melt butter. Add basil and garlic, sauté for two minutes and remove from heat. Add the cream and half of the cheese slowly; continue to stir until the sauce has completely blended.

Pour the cheese and spice mixture over the pasta, toss the pasta to evenly coat. Place in oven (un-covered) for 10 minutes. Remove casserole from oven and sprinkle the remaining cheese on top. Return to the oven for an additional 5 minutes or until the cheese has melted and begun to turn slightly golden brown. Remove from oven and plate.