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## ♦ Mama Larn's Mounda Cheese ♦

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### I N G R E D I E N T S

1 lb pasta (large shells)  
24 ounces pasta sauce  
\*optional: 2-4 tablespoons pesto\*  
\*optional: 5-10 ounces cherry tomatoes\*  
5 ounces grated parmesan  
16 ounces grated cheese (varied)  
8 ounces sliced mozzarella  
8 ounces sliced cheddar (extra sharp)

### I N S T R U C T I O N S

1. Adjust oven rack to lower/middle position and preheat to 325 degrees.
2. On stovetop boil water and add pasta. Boil for 10 minutes or until pasta is ready, then drain and add sauce, pesto, and tomatoes. Continue cooking pasta mixture on stovetop until simmering.
3. Remove from heat and cool for 1-2 minutes, then stir in parmesan cheese.
4. Scoop about a third of the pasta mixture into a glass or foil pan (if foil, grease sides with butter or baking spray). Layer with a handful of each type of grated cheese, then cover the layer with sliced cheeses. Repeat this step until you have at least three layers, then top it off with ALL of the remaining cheese and any other leftover cheese you can find in the fridge.
5. Place on cookie sheet covered with parchment and bake in oven for 10-14 minutes until cheese is melted but still light. Switch oven to broil and cook for another 1-2 minutes, checking constantly to prevent burning. Remove from oven just when cheese is beginning to brown and serve.