

Everyone is sure to want seconds!

THE *Dish* .....  
*effortless*  
ENTERTAINING®

September 22, 2021



Dear Friends,

It's time ... the leaves are falling and every coffee shop is offering pumpkin something!

I give you once again my favorite “almost fall” recipe ... Baked Pasta Casserole. When you're not quite ready to serve the full-on Tuscan Roast or Short Ribs, this is the perfect transition from summer to fall. It's warm, colorful, and of course, you know it ...

*effortless!* Don't let the list of ingredients scare you ... this dish comes together easily!

Given that I've just posted about National Celiac Day, I want to suggest you can make this dish with my very favorite gluten-free pasta, Jovial. It's fantastic! You will see it in many grocery stores and you can also purchase [online](#). For the roux, use a flour

substitute such as rice flour. Also on the Jovial site are Einkhorn flours and pastas, which many who are gluten intolerant find easier to enjoy. You can learn more about Einkhorn [here](#).

Now, excuse me while I go in search of warmer clothes to take back to the mountains!

From our home to yours,

Dee Dee

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## Baked Pasta Casserole

SERVES 8 – 10 Claudia Heath

### INGREDIENTS

2 cups finely chopped onion  
2 cloves garlic, minced  
¼ tsp crushed red pepper flakes  
1 tsp dried basil  
1 tsp dried oregano  
2 tbsp olive oil  
1 lb shiitake mushrooms,  
stems discarded, sliced  
4 tbsp butter, divided  
3 tbsp flour  
2 cups milk  
2 28-oz cans plum tomatoes,  
drained well, coarsely chopped  
¼ lb thinly sliced prosciutto,  
cut into strips  
1 cup shredded Fontina  
1 cup crumbled Gorgonzola  
1½ cups freshly shredded Parmesan  
⅔ cup finely chopped Italian parsley  
1 lb farfalle pasta



Printer-Friendly Recipe

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## SOURCES & RESOURCES



Jovial Farfalle Pasta  
available here

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[Read More on EE](#)

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*“I’m sitting in my bed planning the food for my college couples annual reunion at the lake and I’m using 100% DeeDee’s recipes. I’m loving this book! Thank you!”*

LESLIE

We want to hear from you!

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DeeDee Dalrymple

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