

BAKED MAC N CHEESE

PREP TIME: 20 MIN | START TO FINISH: 45 MIN | MAKES: 6-8 SERVINGS

INGREDIENTS

Mac n cheese:

- 5 cups pasta
- 4 T. butter, unsalted
- 1.5 c. original, unsweetened almond milk
- 1.5 c. heavy cream
- 4 T. flour
- 6 oz. extra sharp Vermont white cheddar
- 8 oz. sharp cheddar
- 3 oz. havarti
- 1/4 c. parmesan
- 1 T. hot sauce
- Small squirt of dijon mustard
- Dash garlic powder/salt
- Dash onion powder/salt
- Dash salt
- Dash pepper

Topping:

- Breadcrumbs for topping
- 2 T. Parmesan
- Jalapeno for topping



1. Pre-heat oven to 375°F.
2. Cook pasta to el dente.
3. Melt butter and slowly whisk in flour creating a roux. Slowly mix in milk and cream, followed by seasoning. When liquid is warm, melt in half the cheese. Whisk until fully melted. Add remaining cheese and continue to whisk until fully melted. Keep warm.
4. Combine pasta and cheese sauce in greased 9x13 pan. Top with breadcrumbs, parmesan, and jalapeño.
5. Bake for 25 minutes. Serve immediately.