

Ultimate Mac & Cheese with Blue Label Organic Herbs

Ingredients

½ lb bacon, sliced
 5 cloves garlic, minced
 2 cups panko breadcrumbs
 ½ cup fresh chives, chopped
 ½ cup fresh parsley, chopped
 4 tablespoons butter
 ¼ cup flour
 3 cups evaporated milk
 salt, to taste
 pepper, to taste
 2 teaspoons dry mustard powder
 ½ teaspoon cayenne pepper
 1 lb macaroni, cooked
 ½ cup cheddar cheese, cubed
 ½ cup gruyère cheese, shredded
 ½ cup colby jack cheese, cubed
 ½ cup smoked gouda cheese, shredded
 ½ cup provolone cheese, cubed
 1 cup mozzarella cheese, shredded
 1 cup cheddar cheese, shredded

Directions

Preheat oven to 350 degrees.

In a large pot over medium heat, cook the bacon until crispy and the fat has rendered.

Add the garlic, bread crumbs, chives, and parsley.

Stir and cook until the bread crumbs are toasted, about 5 minutes.

Remove breadcrumb mixture from the pot and set aside.

In the same pot on medium heat, melt the butter.

Sprinkle in the flour and stir until combined.

Add the evaporated milk and bring to a simmer.

Season with salt, pepper, mustard powder, and cayenne.

Whisk until incorporated and smooth. Sauce should be thick enough to cover the back of the spoon.

Add the pasta to the sauce and stir to combine.

Add the cheddar, gruyère, colby jack, gouda, and provolone cheese, then fold the cheeses into the pasta.

Transfer the mixture to a baking dish and top with the shredded mozzarella and cheddar.

Bake for 45 minutes.

Serve with a sprinkle of the bread crumb mixture. Enjoy!



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