

Mac and Cheese



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

___ ½ lb of Corkscrew Pasta (or any shape of pasta you like), cooked according to package directions and drained

___ 4 Tbsp of Unsalted Butter

___ 4 Tbsp of Flour

___ Salt and Pepper to taste

___ 2 cups of Whole Milk, warmed in either a microwave or in a small pan

___ 1 cup of Extra Sharp Cheddar, grated

___ 1 cup of Mozzarella, grated

___ ½ cup of Parmigiano Reggiano, grated

___ ¼ cup of Bread Crumbs

___ 4 Oz of Pancetta, cut into small dice

___ 1 tsp of Olive oil

Preheat your oven to 400 degrees.

1) Sautee the pancetta with the olive oil in a small sauté pan over medium high heat until the pancetta is crispy around the edges, drain with a slotted spoon onto a small plate and set aside.

2) In a large saucepan over medium heat, melt the butter and add the flour. Stir it together and cook it for about a minute.

3) While constantly stirring, slowly add the milk and cook it for about 4 to 5 minutes or until the milk turns into a custard consistency. Season with salt and pepper to taste and take off the heat. Add all of the grated cheddar, mozzarella and half of the parmigiano, stir until all of the cheeses have melted, add in the cooked and drained pasta and mix together until everything is well combined.

4) Put the mac and cheese into a casserole dish and sprinkle the bread crumbs and the remaining parmigiano evenly over the top, drizzle a touch more of olive oil over the top and bake for about 20 to 25 minutes or until the top is golden and bubbly.

