

Creamy Mac and Cheese

DINNER

Ingredients

- 1 lb cavatappi pasta (can also use elbow macaroni)
- 8 tbsp Truly Grass Fed Salted Butter, divided
- 1 cup panko breadcrumbs
- 6 tbsp all-purpose flour
- 4 cups whole milk
- 2 blocks Truly Grass Fed Natural Sharp Cheddar, coarsely grated
- 1/3 block Truly Grass Fed Natural Aged Cheddar, finely grated
- 1 tsp salt, plus more to taste
- 1 tsp fresh cracked black pepper, plus more to taste
- Fresh parsley, finely chopped, to garnish



Instructions

1. Preheat oven to 350° F.
2. Bring a large pot of water to boil and season generously with salt. Add pasta and cook for about 6 minutes or until just al dente. Drain and set aside.
3. Add 2 tbsp of butter to a medium skillet over medium-high heat. Once melted, add breadcrumbs and cook for about 3-5 minutes, stirring often until evenly coated and lightly golden brown. Set aside.
4. In a sauce pan, melt the remaining 6 tbsp of butter over medium heat. Add flour to make a roux, whisking continuously for 2-3 minutes until smooth and flour cooks down.
5. Slowly add milk in batches, whisking continuously until there are no lumps. Increase heat and bring sauce to a simmer while whisking to prevent burning. Simmer for 3-5 minutes while whisking to allow sauce to thicken.
6. Remove pan from heat and whisk in the cheeses until fully melted and smooth. Season with salt and pepper to taste.
7. Add cooked pasta, stirring until evenly coated.
8. Transfer to a 9×13 baking dish and top with toasted breadcrumbs. Bake for 15-20 minutes.
9. Garnish with fresh parsley before serving.



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