

BAKED MAC-N-CHEESE

Yields: 1 Large Pan

Cook time: 1 hour 30 minutes

Ingredients

2 lbs Dried Elbow Pasta
(preferably Cavatappi pasta)
2 quarts of Heavy Whipping Cream
16 ounces Sharp Cheddar Cheese (Shredded)
8 ounces Italian Cheese Mix
16 ounces Monterey Colby Jack Cheese
(Shredded)
16 ounces Mozzarella Cheese (Shredded)
8 ounces Smoked Gouda Cheese (comes in a
block)
Salt and Black Pepper to taste

Chef Notes

Optional Garnishes:

- Fresh Italian Parsley

Preparation

1. Mix all your cheese together in a separate mixing bowl. Grate smoked gouda cheese and mix in with other cheeses.
2. In a large pot, bring water to a boil. Add pasta for about 15-20 minutes or until fork tender (should still have a bite to it)
3. Rinse off in cold water, coat with a little 2 tbsp olive oil (this will prevent sticking). Place in serving dish, add 1/4 of cheese mixture; mix well and set aside.
4. In the same pot on low-medium heat add heavy cream; bring to a simmer. Once heated, add 1/4 of cheese and whisk together until smooth.
5. Once cheese sauce is made, Pour over noodles, season with salt and black pepper to desired taste. Top with remainder cheese mixture.
6. Bake on 375 for 30 mins after 30 mins take foil off and let it keep baking for about 15 mins. Or until cheese is nicely melted and a little brown on top.
7. Sprinkle with Fresh Italian Parsley for serving (optional)