

BAKED MAC & CHEESE

PREP: 15 MINS COOK: 30 MINS TOTAL: 45 MINS

SERVES: 12 people (as a side dish)

INGREDIENTS

16 oz. elbow macaroni (cooked al dente to package directions, then drained)	½ tsp. (<i>each</i>) black pepper, garlic powder onion powder, dried mustard powder
½ cup butter-unsalted	1 cup sour cream - <i>room temperature</i>
1/3 cup all-purpose flour	1 (8 oz. block) sharp cheddar cheese - <i>grated</i>
3 (12 oz. cans) evaporated milk	1 (8 oz. block) gruyere cheese- <i>grated</i>
1 tsp. salt, plus more to taste, if necessary	1 cup Parm, Asiago, & Romano blend- <i>grated</i>

PANKO TOPPING

1/4 cup butter-unsalted – <i>melted</i>	½ tsp. salt
1 cup panko breadcrumbs	½ tsp. paprika (optional)

Directions:

1. Preheat oven to 350°F degrees and grease a (1) 9" x 13" baking dish or (12) side ramakins, spray with cooking spray. Set aside.
2. Melt ½ cup butter over medium heat in a large stockpot.
3. Slowly sprinkle on flour then whisk for 60 seconds.
4. Slowly pour in milk, whisking constantly.
5. Stir in salt, pepper, garlic, onion powder, mustard powder, and sour cream.
6. Turn heat to low then stir in cheeses, little by little (a handful at a time), letting the cheese melt before adding more cheese. Keep adding cheese and stirring constantly until all the cheese has been added and melted.
7. Remove from heat and gently stir in cooked macaroni then transfer to prepared baking dish/s.

Panko Topping:

1. In a small bowl, stir together ¼ cup melted butter, panko, salt, and paprika (optional)
2. Spread evenly over the macaroni and cheese.
3. Bake in preheated oven for 30 minutes.
4. Cool slightly then serve and enjoy!

NUTRITION

Calories: 607kcal | Fat Calories: 324 | Carbohydrates: 45g | Protein: 26g | Fat: 36g | Saturated Fat: 22g | Cholesterol: 110mg | Sodium: 743mg | Potassium: 440mg | Fiber: 2g | Sugar: 10g | Vitamin A: 1102IU | Vitamin C: 2mg | Calcium: 689mg | Iron: 1mg