

# RECIPES FROM three eighty ate

## MACARONI AND CHEESE

3 cups	Whole Milk
1/4 cup	All Purpose Flour
2-3 tbsp	Unsalted Butter
1/2 cup	Heavy Whipping Cream
1 cup	Cheddar Cheese - shredded
1 cup	Sharp Cheddar - shredded
1 tsp	Dijon Mustard
1 tbsp	Kosher Salt
1 tsp	Ground Black Pepper
1 lb	Elbow Macaroni
1 cup	Panko Breadcrumbs
1 cup	Cheddar Cheese - shredded
3 tbsp	Unsalted Butter
2 tbsp	Italian Parsley - minced
As needed	Cooking spray

In a large saucepot, start by making a roux by melting butter and whisking in the flour. Cook over medium heat, stirring often, for about 5 minutes. While you are cooking the roux, heat the milk and heavy cream in a separate saucepot. Slowly whisk in the milk and cream to the roux, making sure to stir out any lumps. Bring the sauce to a slow simmer and fold in the cheeses, mustard, salt. Remove from the heat.

In a saucepan, melt the butter. Combine the breadcrumbs with the butter in a separate bowl. Stir in the cheddar cheese and set aside.

In a large pot, cook the macaroni in salted water until al dente and drain well. Fold in the warm cheese sauce and chopped parsley. Spray a large casserole dish with cooking spray and add in the macaroni and cheese. Top with the breadcrumb topping and bake at 350 degrees for 15 minutes until golden brown and bubbly.

Yield - 8 servings

Serving Size - 8 oz