

Nach-Yo Mama's Mac and Cheese

Creamy Mac and Cheese with a punch of heat from pepper jack cheese accompanied by smoky bacon topped with Spicy Nacho Doritos!

YUM!!!



Prep Time	Cook Time	Total Time
20 mins	20 mins	40 mins

Course: Main Course, Side Dish Cuisine: American

Keyword: mac and cheese, macaroni and cheese Servings: 8 - 10 servings

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Ingredients

- 1 lb of dried elbow pasta cooked - slightly undercooked
- 1/2 cup butter
- 1/2 cup of all purpose flour
- 2 1/2 cups of whole milk
- 1 1/2 cup of half and half
- 6 cups of shredded cheese - mix of pepper jack and cheddar
- Crumbled cooked bacon
- Crushed Spicy Nacho Doritos

Instructions

1. Preheat oven to 325 degrees F and grease a 3 qt baking dish (9x13"). Set aside.
2. Bring a large pot of salted water to a boil. When boiling, add dried pasta and cook 1 minute less than the package directs for al dente.
3. While water is coming up to a boil, shred cheeses and toss together to mix
4. Melt butter in a large saucepan over MED heat. Sprinkle in flour and whisk to combine. Mixture will look like very wet sand. Cook for approximately 1 minute, whisking often. Slowly pour in about 2 cups or so of the milk/half and half, while whisking constantly, until smooth. Slowly pour in the remaining milk/half and half, while whisking constantly, until combined and smooth.
5. Continue to heat over MED heat, whisking very often, until thickened to a very thick consistency. It should almost be the consistency of a semi thinned out condensed soup.
6. Remove from the heat and stir 3 cups of the cheeses, stirring to melt and combine. Stir in another 3 cups of cheese, and stir until completely melted and smooth. Stir in crumbled bacon
7. In a large mixing bowl, combine drained pasta with cheese sauce, stirring to combine fully. Pour the pasta mixture into the prepared baking dish. Top crushed spicy nacho doritos
8. Bake for 15 minutes, until it is bubbly on the sides - Enjoy!!!