

# Mac and Tato

Yield · 4

## Ingredients

### For Potatoes

4 Russet potatoes

4 tbsp olive oil

Kosher salt

### For Mac n Cheese

16 oz cavatappi pasta

1 tbsp extra virgin olive oil

6 tbsp unsalted butter

1/3 cup all purpose flour

3 cups whole milk

1 cup heavy whipping cream

4 cups sharp cheddar cheese (shredded)

2 cups gruyere cheese (shredded)

Salt and pepper to taste

1 1/2 cups panko bread crumbs

4 tbsp butter melted

1/2 cup parmesan cheese (shredded)

1/4 tsp smoked paprika

1/2 cup chopped bacon



## Directions

1. Preheat oven to 400°F
2. Wash and dry your potatoes. Grab a fork and stab all around the potato. Rub olive oil all around the potato. Sprinkle flaky salt all around the potato.
3. Place potatoes in the oven for 45 min- 1 hour
4. Meanwhile, cook the pasta one minute shy of al dente. Remove from heat, drain, and place in a large bowl.
5. Drizzle pasta with olive oil and stir. Set aside to cool while preparing the cheese sauce.
6. Melt butter in a deep saucepan.
7. Whisk in flour over medium heat and continue whisking for about a minute until golden and bubbly.
8. Gradually whisk in the milk and heavy cream until smooth. Continue whisking until you see bubbles on the surface and then continue whisking for another 2 min. Whisk in salt and pepper.
9. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. The sauce should be nice and thick.
10. Stir in the cooled pasta until combined and the pasta is fully coated with the cheese sauce.
11. Pour half of the mac and cheese into the prepared baking dish, Top with the remaining 2 cups of shredded cheese and then the remaining mac and cheese.

12. In a small bowl combine panko bread crumbs, parmesan cheese, melted butter, and paprika. Sprinkle over the top and bake for about 30 min.

13. Take your baked potato and cut it in half. Add butter and fluff the inside.

14. Scoop some mac and cheese into the potato. Add salt and pepper and bacon to the top for garnish

15. Enjoy.