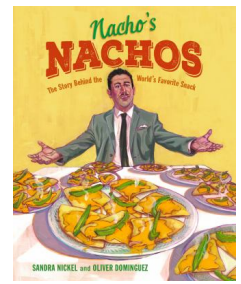


Inspired by the book [Nacho's Nachos](#) by Sandra Nickel & Oliver Dominguez

(read during Hispanic Heritage Month September 15th - October 15th)

## Nacho Macaroni & Cheese Cups



### Ingredients:

- 1 pound macaroni of choice
- ½ cup reserved pasta water
- 2 Tablespoons butter
- 1 jar alfredo sauce (or substitute 1 8 oz. block cream cheese, 1 cup milk, ½ cup parmesan cheese, 1 tsp. garlic powder)
- 2 cups milk
- 1 cup sour cream
- 2 cups shredded colby-jack or cheddar cheese
- 8 ounces velveeta (may substitute other cheese of choice)
- Salt and pepper to taste



### Directions:

1. Cook pasta for 2 minutes less than package recommendations so the pasta is still somewhat hard.
2. Drain and dump pasta into a crock pot. Stir in butter to keep pasta from sticking to each other.
3. Pour the rest of ingredients over pasta. Stir to combine. Add salt and pepper to your taste.
4. Cook on low for 2-3 hours

### Enjoy with toppings of choice:

Fill Nacho tortilla cups with macaroni and cheese. Provide assorted toppings to add individualized flavor. We used: taco seasoned beef, Mexican Street Corn (recipe included below), crushed Flamin' Hot Cheetos, freshly grated cotija cheese, guacamole salsa, hot honey, and mild taco sauce.

# Mexican Street Corn

Mexican street corn, also known as elote in Spanish, is a popular Mexican dish of corn covered in a creamy sauce and topped with cheese, chili powder, and lime juice. It's a beloved snack or side dish that's often served at Mexican restaurants, fairs, and street markets.

## Ingredients:

- 3 15 oz. cans of corn, drained
- 2 Tablespoons butter
- 3 Tablespoons mayonnaise
- 1 -2 Tablespoons lime juice
- 2 teaspoons chili powder, divided
- 4 tablespoons sour cream
- 4 oz. softened cream cheese
- Cotija cheese
- Cilantro, chopped
- Salt to taste

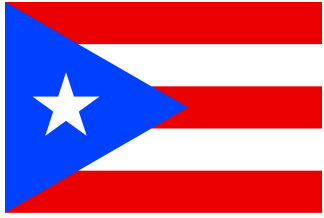


## Directions:

1. Heat a skillet on high heat and add the corn. Cook for 8-10 minutes, stirring occasionally.
2. Remove from heat and add in butter, cream cheese, and salt. Stir until mixed.
3. Place corn in a bowl and stir in mayo, sour cream, and lime juice. Add 1 teaspoon chili powder and mix well.
4. Sprinkle cotija cheese, remaining chili powder, and chopped cilantro on top.
5. Serve immediately and enjoy \*we used as a nacho macaroni & cheese topping



Grating the cotija cheese and squeezing the limes for fresh lime juice for authentic Mexican flavor! The Mexican Street Corn was a popular topping - and added more dairy to our macaroni & cheese.



# Nacho Mac and Cheese Cup

Made by: illianna garcia



Ingredients: cheese, salsa, street corn, sriracha, sour cream, taco meat, and Tortilla chips

Ingredientes: queso, salsa, maíz callejero, sriracha, crema agria, carne para tacos y chips de tortilla



macarrones y queso

Instructions: take your mac and cheese and taco meat, and put it in a crockpot and Cook it together, then when it's done, put it in a tortilla chip and add your toppings!

Instrucciones: toma los macarrones con queso y la carne para tacos, ponlos en una olla eléctrica y cocínalo junto, luego, cuando esté listo, póngalo en un chip de tortilla y agregue los aderezos



macarrones y queso

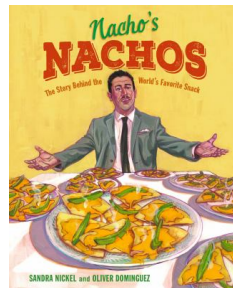
Toppings: sour cream, street corn, hot cheetos, guacamole, and extra cheese

Ingredientes: crema agria, maíz callejero, cheetos picantes, guacamole,

y queso extra



Based on the book: Nacho's Nachos

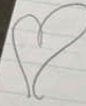


basado en el libro: los nachos de Nacho

8X  
Madina

To: Madina

me and ms bird are doing a <sup>contest</sup> cooking and  
i was wondering if you wanted to join?



-illianna

