

Mac n' Cheese

Ingredients:

16 oz elbow macaroni cooked
1 tbsp olive oil
6 tbsp butter
½ cup of all purpose flour
3 cups whole milk
1 cup heavy whipping cream
4 cups sharp cheddar cheese
2 cups gruyere cheese shredded
Salt & pepper to taste
1 ½ cups panko
4 tbsp melted butter
¼ tsp paprika



Directions:

1. Preheat oven to 350 F. Lightly grease a large 3qt or 4qt baking dish. Combine shredded cheeses in a bowl and set aside.
2. Cook the pasta one minute shy of al dente. Remove from heat, drain and place in a large bowl
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside
4. Melt butter in a deep saucepan over medium
5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
7. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy. Sauce should be thick
8. Stir in cooled pasta and stir until all pasta is coated with cheese.
9. Pour 1 bag of pizza crust into a medium sized mixing bowl and add 1 cup of HOT water.
10. Stir until dough is sticky
11. Let sit for 10 minutes
12. Add a layer of mac n cheese on top of the pizza crust
13. Sprinkle buttered bread crumbs on top for an added crunch
14. Place it in the oven for 15 minutes or until golden brown