

# The Spicy Special Mac and Cheese

16 oz. cheese (shredded) - 8 oz. sharp cheddar, 4 oz. 3 chili Gouda cheese, 4 oz. Applewood smoked

Gruyere cheese

2 (16 oz) boxes elbow noodles

4 cups milk

$\frac{1}{3}$  cup flour

$\frac{1}{8}$  cup nutritional yeast

4 TBSP butter

1 tsp. garlic powder

$\frac{1}{2}$  tsp. smoked paprika

$\frac{1}{2}$  tsp. dry mustard

1 tsp salt

$\frac{1}{2}$  tsp. pepper

Jalepeno Cheetos(crushed topping)

1. Make noodles according to package directions (boil in a pot on stove). Drain, add a little oil and set aside.
2. While noodles are cooking, begin making the cheese sauce. In a medium pot melt the butter over medium heat.
3. Add in the flour and nutritional yeast and whisk to combine.
4. Slowly add in the milk while whisking. Continue to whisk while the sauce begins to thicken (approx. 3 minutes)
5. Add shredded cheeses, garlic powder, paprika, mustard, salt and pepper. Continue to stir while the cheese melts.
6. Add cheese sauce to elbow macaroni.
7. Sprinkle Jalepeno Cheetos on top. Serve and enjoy!