



JALAPEÑO MAC AND CHEESE



INGREDIENTS:

- 1 lb H-E-B Select Ingredients Cork Screw Cavatappi
- 3 cups H-E-B Select Ingredients Mild Cheddar Cheese, Shredded
- 7 tbsp H-E-B Select Ingredients Sweet Cream Unsalted Butter
- ¼ cup H-E-B Select Ingredients Baker's Scoop Unbleached All Purpose Flour
- 4 cups H-E-B Select Ingredients 2% Reduced Fat Milk 1/2 gal
- 3 cloves garlic, grated
- ½ tsp paprika
- ½ tsp dried mustard
- 2 jalapeños, diced
- ½ cup H-E-B Select Ingredients Parmesan Fresh Grated Cheese
- 1 cup H-E-B Select Ingredients Japanese Style Panko Plain Bread Crumbs
- Kosher salt
- Freshly ground black pepper
- Fresh cilantro, for serving

DIRECTIONS:

Prep time: 15 mins **Ready in:** 50 mins

Cook time: 35 mins **Serves:** 6-8

1. Preheat oven to 350° and bring a large pot of well-salted water to boil.
2. Add pasta to water and cook al dente, then drain from water.
3. While pasta cooks, make the cheese sauce. Melt 4 tbsp butter in a large pot. Add the flour and whisk until foamy, about 3-4 min.
4. Gradually whisk in the milk and bring to a simmer.
5. Whisk in the cheese, jalapeño, garlic, paprika, and dried mustard. Season with salt and pepper.
6. Stir the pasta into the cheese. The sauce should be loose; it will thicken when baked!
7. Melt the remaining 3 tbsp of butter. In a small mixing bowl, combine panko with butter then fold in the parmesan.
8. Pour the mac and cheese into a casserole dish and top with panko mixture.
9. Bake 25 minutes, until bubbly and golden brown on top.
10. Garnish with diced jalapeños and cilantro.

