



All Great Meals Begin With
Rulli Bros.
M A R K E T S

ANNABELLE'S MAC AND CHEESE

4-6 servings

Ingredients

- 1 lb. spiral macaroni (fusilli or rotini)
- 6 tblsp. Unsalted butter
- 6 tblsp. all-purpose flour
- ¼ tsp. fresh ground nutmeg
- ¼ tsp. fresh ground pepper
- 1 tsp. salt
- 3 cups milk
- 1 cup heavy cream
- 1 lb. white cheddar shredded
- 4 oz. Romano cheese shredded
- 4 oz. Asiago cheese shredded
- 1 - 2 cups Original Lays potato chips, crushed for topping

Preparation

Preheat oven to 325 ° F

Boil macaroni until al dente according to package instructions, drain, set aside. In large saucepan, melt butter. Sprinkle flour and salt over butter and cook for a few minutes whisking until a roux forms. Add milk and whisk until dissolved. Cook until sauce is thick and bubbly over medium heat. Add heavy cream, all cheeses, pepper and nutmeg. Cook until all cheeses are fully melted. Add cooked macaroni to cheese mixture and mix thoroughly. Place macaroni in a buttered baking dish and top with crushed potato chips.



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