

# BAKED NONO MAC & CHEESE WITH NONO CANDIED BACON

**SERVES 6 TO 8**

## INGREDIENTS

8 oz.	Macaroni pasta noodles
3/4 cup	Heavy cream
3/4 cup	Whole milk
4 3/4 oz.	American style cheese slices (approx. 6)
1 1/2 cup	Shredded Colby & Monterey jack cheese
1 1/2 tsp	Kosher salt
1/8 tsp	Ground white pepper
1 1/2 tbsp.	NONO SAUCE
1	Large egg
1/2 - 3/4 cup	Shredded Colby & Monterey jack cheese (for topping)
<b>NONO Candied Bacon</b>	
4 oz.	Smoked bacon, diced
3 tbsp.	NONO SAUCE

## RECIPE

1. Preheat oven 350\* F.
2. Cook bacon in skillet on low to medium heat 6-8 minutes or until almost crispy. Drain excess fat and add NONO SAUCE. Stir well to coat bacon and cook for 2 more minutes or until bacon is candied. Set aside.
3. Bring 4 quarts of water and 2 tsp Kosher salt to a rapid boil.
4. Gradually add macaroni pasta to boiling water. Stir gently and return to a rapid boil.
5. Cook uncovered, stirring pasta occasionally for 8 - 10 minutes, or until desired tenderness. Drain and set aside.
6. In a large bowl, whisk milk, egg, NONO SAUCE, pepper, and salt until combined and set aside.
8. In a small sauce pan bring cream just to a simmer.
9. When cream begins to simmer, add cheese slices and whisk to incorporate. Remove from heat.
10. Slowly pour cream and cheese mixture into egg and milk mixture while whisking.
11. Add candied bacon and 1 1/2 cup shredded cheese to cream and milk mixture, stir until combined.
12. Gently fold pasta into cream, milk, and cheese mixture and pour into greased 8x8 clear baking dish.
13. Top with remaining 1/2 - 3/4 cup shredded cheese.
14. Place in oven on middle rack and bake uncovered for 30 - 40 minutes or until set.

## TIMINGS

Prep Time: 20 minutes  
Cook Time: 40 minutes  
Total Time: 1 hour