



READY TO COOK
BY HARRIS FARM

MAC & CHEESE WITH SMOKEY CHIPOTLE



PREP
15 min



COOK
40 min



SERVES
4

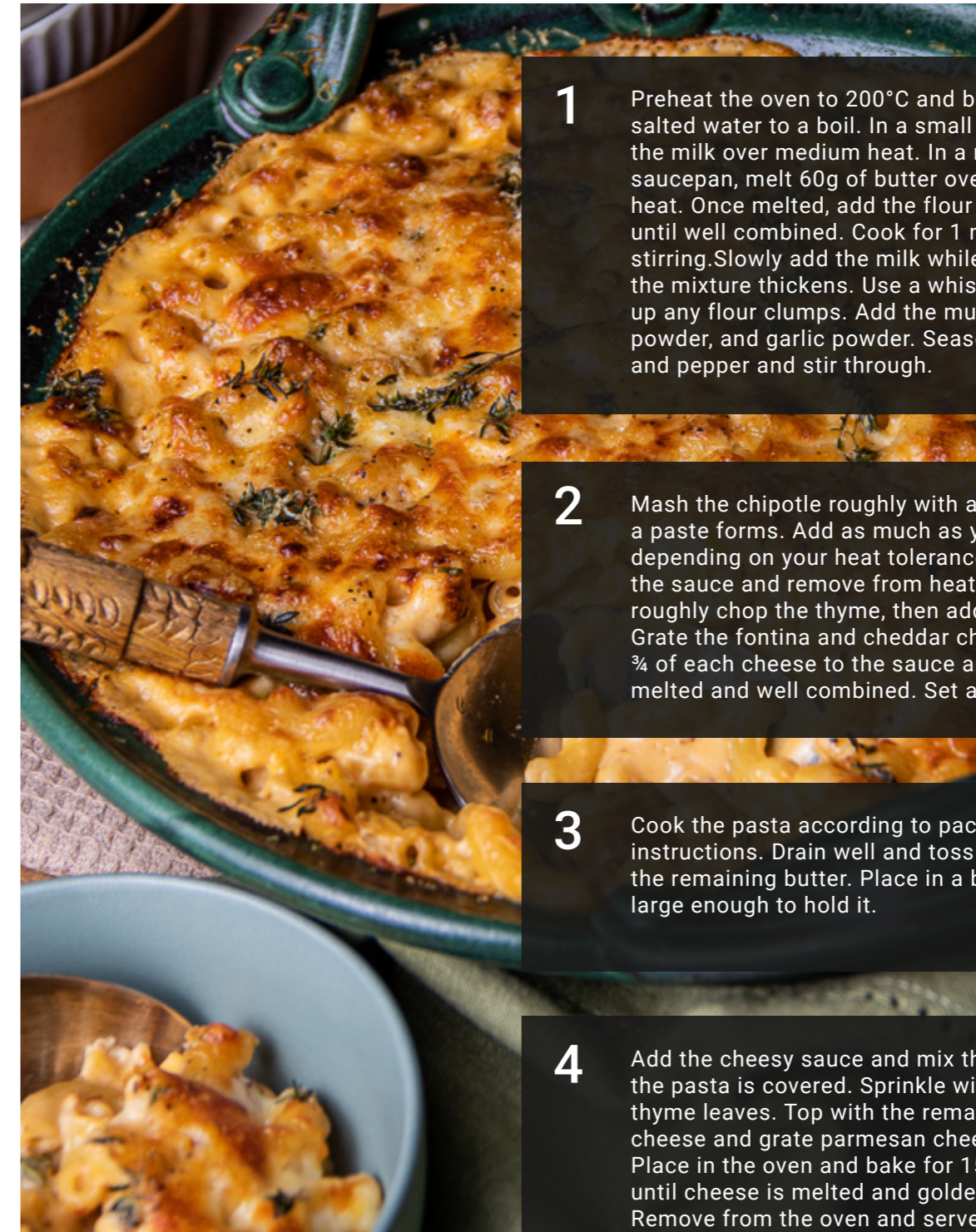
INGREDIENTS:

- > 500g Macaroni Pasta
- > 200g Cheddar Cheese Block
- > 200g Fontina Cheese
- > 100g Chipotle Peppers in Adobo
- > 10 Sprigs of Thyme
- > 80g Butter
- > 1L Milk

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 1/3 Cup Plain Flour
- > Salt and Pepper
- > 1 Tbsp Dijon Mustard
- > 1 tsp Garlic Powder
- > 1 tsp Onion Powder
- > 50g Parmesan Cheese

METHOD - GET COOKING!



1 Preheat the oven to 200°C and bring a pot of salted water to a boil. In a small pot, warm the milk over medium heat. In a medium-sized saucepan, melt 60g of butter over medium heat. Once melted, add the flour and stir until well combined. Cook for 1 minute while stirring. Slowly add the milk while stirring until the mixture thickens. Use a whisk to break up any flour clumps. Add the mustard, onion powder, and garlic powder. Season with salt and pepper and stir through.

2 Mash the chipotle roughly with a fork until a paste forms. Add as much as you prefer, depending on your heat tolerance. Mix through the sauce and remove from heat. Pick and roughly chop the thyme, then add to the sauce. Grate the fontina and cheddar cheese. Add 3/4 of each cheese to the sauce and stir until melted and well combined. Set aside.

3 Cook the pasta according to packet instructions. Drain well and toss through with the remaining butter. Place in a baking dish large enough to hold it.

4 Add the cheesy sauce and mix through until the pasta is covered. Sprinkle with additional thyme leaves. Top with the remaining grated cheese and grate parmesan cheese on top. Place in the oven and bake for 15-20 minutes, until cheese is melted and golden brown. Remove from the oven and serve hot.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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