

MORTON & BASSETT SPICES®

Cheesy Noodles



- ½ cup mozzarella cheese
- ½ cup gouda cheese
- ½ cup medium cheddar cheese
- 2 tablespoons unsalted butter, cubed
- 1 cup whole milk
- 2 tablespoons flour
- 1 package of pasta noodles (bucatini featured)
- 1 tablespoon Morton & Bassett Granulated Garlic with Parsley
- 1 tablespoon Morton & Bassett Onion Powder
- 1 teaspoon Morton & Bassett Hot Paprika
- 1 teaspoon Morton & Bassett Red Chili Flakes to garnish
- 1 teaspoon Morton & Bassett Coarse Black Pepper to garnish
- Salt to taste

Begin by boiling a pot of water and cooking noodles. While waiting for noodles to cook, prepare cheese by either dicing the cheese into small cubes or shredding. Into a pan on medium heat, create a roux with 2 tablespoons butter and 2 tablespoons flour, mix until combined then add cheese, stir constantly on medium low heat. Add one cup of milk once cheese has melted slightly then continue to stir to combine. Once combined into a melted cheese sauce, add Morton & Bassett Granulated Garlic with Parsley, Onion Powder, and Hot Paprika. Once noodles have cooked, strain and slowly mix in cheese sauce. Stir until well coated. Top with Morton & Bassett Hot Paprika, Red Chili Flakes, and Coarse Black Pepper.



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