



## Macaroni & Cheese

# Cooper® Taco Mac and Cheese - Top it Like a Taco



MELT SLICE



Serves: 4



Prep Time: 10 min



Cook Time: 25 min



Total Time: 35 min

## Ingredients

- 1 pound ground beef\*
- 1 pound cavatappi pasta, cooked
- 1 cup frozen or canned corn, drained
- 1 14.5-ounce can Pre-roasted tomatoes, drained
- 1 packet taco seasoning
- 1 cup milk
- 1 tablespoon butter
- 2 1/2 cups Cooper® Sharp White or Yellow cheese slices, chopped
- Garnish suggestions:
  - tortilla strips
  - shredded lettuce
  - chopped green onions
  - salsa
  - guacamole
  - green onions
  - cilantro
  - sour cream

## Directions

1. Preheat oven to 350°F.
2. In a large skillet, brown the ground beef until cooked through. Drain fat, then return beef to the skillet.
3. Over medium heat, add the corn and fire-roasted tomatoes. Stir until the vegetables are mixed well with beef. Add the taco seasoning and continue to heat.
4. Place a large saucepan over medium heat. Add milk and heat until warm. Add butter and stir until butter is melted. Blend in the chopped Cooper® cheese and stir until cheese is melted into the milk. Add in the cavatappi pasta and stir until well blended with the cheese sauce.
5. When the mac and cheese is warm, mix in half of the taco meat. Reserve the other half of the meat as a garnish.
6. Remove from heat and spoon the taco mac and cheese into bowls. Top each bowl of mac and cheese with a spoonful of taco meat in the center. Add any garnishes you choose—shredded lettuce, tortilla strips, chips ... green onions, cilantro ... guacamole, salsa, sour cream. Go crazy. The world is your oyster. Or, the world is your bowl of mac and cheese. Yeah, that's better.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.