



# FAJITA MAC AND CHEESE WITH PEPPERS AND CRISPY TORTILLA STRIPS

FAST. EASY. FRESH.

**1.** Start by bringing a large pot of salted water to a boil. Add the **pasta** and cook for 8-10 minutes, or until al dente. Set aside ½ cup of cooking water then drain.

**2.** Meanwhile, prep your ingredients. Slice the **peppers** into thin strips, peel and dice the **onion**, and cut the **corn tortillas** into small strips. Grate the **cheddar cheese**.

**3.** Next, in a large pan over medium high heat, add the **olive oil**. Cook the **tortilla strips** for 2-4 minutes until browned. Remove from the pan and transfer to paper towels.

**4.** In the same pan your tortillas were in, add the **onion, peppers, and fajita spice**. Cook for 4-6 minutes until tender and then season with **salt and pepper** to taste.

**5.** Add the **flour** to the pan over medium heat, and mix well for 1 minute. Next, add the **milk**, stir, then add the **cheese** and stir until melted into the sauce. Add the **cooked farfalle** and **reserved cook water**, mix well to combine, and then season with **salt and pepper** as desired.

**6.** To serve, spoon the mac and cheese into a dish and garnish with the **tortilla chips**. Enjoy!

## Ingredients (4 Person Serving – 716 Calories Per Serving)

Farfalle	400 g	White Cheddar	240 g
Sweet Bell Peppers	2	All-Purpose Flour	2 Tbsp.
Green Bell Peppers	2	Corn Tortillas	4 Small
Yellow Onion	1	Fajita Spice	2 Tbsp.
Olive Oil	2 Tbsp.	Salt and Pepper	To Taste
2% Milk	473 ml		



# 30 Minute Cook Time!