



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 ¼ 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 (2 Person Serving – 716 Calories Per Serving)

Farfalle	200 g	White Cheddar	120 g
Sweet Bell Pepper	1	All-Purpose Flour	1 Tbsp.
Green Bell Pepper	1	Corn Tortillas	2 Small
Yellow Onion	1	Fajita Spice	1 Tbsp.
Olive Oil	1 Tbsp.	Salt and Pepper	To Taste
2% Milk	237 ml		



30 Minute Cook Time!