



Bangin' Mac & Cheese

SERVINGS 4  **PREP TIME** 20 mins **COOK TIME** 40 mins

INGREDIENTS

- 16 oz **La Fe Elbow Pasta**
- 5 tbsp unsalted butter, divided
- 1 cup panko breadcrumbs
- 1 cup whole milk
- 1/2 tsp cayenne pepper
- 8 oz freshly shredded extra sharp cheddar cheese
- 8 oz freshly shredded Monterey jack cheese
- 8 oz freshly shredded Colby jack cheese
- Salt and pepper, to taste

DIRECTIONS

1. Preheat oven to 400° F. Spray a deep and large 9x13-inch casserole dish with cooking spray and set aside.
2. In a large pot, bring water to boil for your pasta. Season water salt then cook pasta halfway through and drain. Do not cook it all the way through as it will finish cooking in the oven.
3. While pasta is cooking, in a large skillet, melt two tablespoons of butter and then add in the panko breadcrumbs, stirring frequently to get a nice, toasty brown color. Pour in a bowl and set aside for later.
4. In the same skillet melt the remaining butter then pour in the milk and add the cayenne.
5. Dump in all your cheese and melt it to a nice, smooth consistency. It'll be a fairly runny mixture but don't fret - it all thickens up in the oven!
6. After the cheese is all melted and everything is mixed evenly, fold in the pasta and remove from heat. Season with salt and pepper, to taste.
7. Pour the pasta into the prepared casserole dish and sprinkle the panko breadcrumbs on top.
8. Bake covered for 25 minutes.
9. For the last 5-10 minutes, remove the lid and let the panko breadcrumbs brown some more.
10. Remove from oven and let sit for 10 minutes before serving. Enjoy!