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FIERY MAC N' CHEESE

Some like it hot, and then some like it FIERY!

A creamy classic with an unexpected kick! Add half a diced jalapeño if you really want to melt your face off.

Heat Level



Servings

4-6

Prep Time

15 mins

Cook Time

40 mins

INGREDIENTS:

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- 2 cups macaroni, regular or whole wheat
- 1 tsp. salt, divided
- 2 cups whole milk
- ¼ cup unsalted butter
- ¼ cup flour
- 170 grams shredded Colby cheese, about 1 ½ cups
- 115 grams shredded extra sharp cheddar cheese, or about 1 cup
- 1 ½ tsp. Colman's Mustard Powder
- 115 grams canned diced roasted green chilies, hot or mild

INSTRUCTIONS

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Preheat oven to 180°C.

Bring a large pot of slightly salted water to a boil. Cook the macaroni SUPER al dente. Drain the pasta. Rinse with cold water.

In a saucepan melt the good stuff (butter) over medium heat. Whisk in the flour until smooth. Cook, stirring often, for about a minute. Whisk in the Colman's Mustard then add the milk to the flour mixture, a little at a time, whisking constantly to prevent lumps. Stir until the sauce bubbles and thickens. If you need more mustardiness flavour - now is the time to add more!

Combine the drained macaroni with the sauce, green chilies, the remaining 1/2 tsp.

salt and all but 1/2 cup of cheese. Pour into a buttered baking dish or casserole, top with remaining cheese, and bake for 20 minutes or until bubbly and brown in spots.

Let cool 10 minutes before serving. Dig in, diet starts tomorrow!

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