



Smoked Gouda Mac & Cheese

Recipe By CHEF ABBY J

SERVES: 8

MAC & CHEESE:

- ☐ 1 lb elbow macaroni
- ☐ 4 tbsp unsalted butter
- ☐ 4 tbsp all-purpose flour
- ☐ 4 cups whole milk, warmed
- ☐ 1 cup heavy cream
- ☐ 2 cups shredded smoked gouda

- ☐ 1 cup sharp cheddar
- ☐ ½ cup grated parmesan
- ☐ 1 tsp dijon mustard
- ☐ ½ tsp smoked paprika
- ☐ ½ tsp garlic powder
- ☐ salt and black pepper, to taste

CORN BREAD TOPPING:

- ☐ 2 cups cornbread stuffing mix
- ☐ 1 jalapeño, diced
- ☐ 5 tbsp butter, melted

- ☐ ½ cup crispy cooked pancetta, diced
- ☐ ¼ tsp black pepper
- ☐ 2 tbsp grated parmesan
- ☐ 1 tbsp chopped sage

DIRECTIONS:

- ☐ 1. Boil pasta in salted water for 5 minutes. Drain and set aside. Preheat oven to 375°F.
- ☐ 2. In a skillet, melt butter over medium heat. Whisk in flour and cook for 1–2 minutes, until it smells nutty.
- ☐ 3. Gradually add warm milk and cream, whisking until smooth. Bring to a gentle simmer and cook until slightly thickened.
- ☐ 4. Lower the heat and stir in all the cheese, dijon, paprika, garlic powder, salt, and pepper until melted.
- ☐ 5. Stir pasta into the cheese sauce and pour into a greased 9x13 baking dish.
- ☐ 6. Combine all topping ingredients in a bowl. Spread evenly over the top.
- ☐ 7. Bake about 20 minutes, until the top is golden and the edges are bubbling.

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