



# Macaroni & Cheese



## Ingredients

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Elbow pasta (1 lb. – cooked, drained and cooled)

Mozzarella cheese (1 cup – shredded)

Romano cheese (1 cup)

Fontina cheese (1 cup)

Parmesan cheese (1 cup)

Half & Half (4 cups)

Garlic (2 cloves – pressed into garlic paste)

Onion (small piece – diced)

Butter (8 tbsp.)

Flour (8 tbsp.)

Nutmeg (just a dash)

Salt

Freshly ground black pepper

### **Topping:**

Breadcrumbs (1 cup)

Butter (3 tbsp. – melted)

Vito & Joe's Extra Virgin Olive Oil

*Bon Appétit!*



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## How to Prepare

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- 1). Preheat the oven to 375 degrees.
- 2). In a pan over medium-low heat, melt 8 tablespoons of butter.
- 3). Once the butter is melted, add ½ a teaspoon of garlic paste and ½ the diced onion into the butter.
- 4). Add flour and stir consistently making a roux.
- 5). Turn the heat to low and slowly add half & half. Stir.
- 6). Add a dash of nutmeg, salt and pepper to taste.
- 7). Set aside in a small dish and add a small amount of each cheese.
- 8). Add the remaining cheese and mix together.
- 9). Continue stirring until the cheese is melted.
- 10). Turn off the heat once the cheese is melted.
- 11). Add the elbow pasta to the cheese sauce.
- 12). Place the macaroni and cheese into a large casserole dish / a 13 x 9 pan.

### **Topping:**

- 1). Mix together 2 - 3 tablespoons of Vito & Joe's Extra Virgin Olive Oil, 3 tablespoons of melted butter, the remaining garlic and onion, salt and pepper to taste.
- 2). Cook down until the onions and garlic become translucent.
- 3). Remove from the heat and add the breadcrumbs. Stir.
- 4). Add in the cheese that was set aside to the breadcrumbs and stir until all the cheese is incorporated into the breadcrumbs.
- 5). Add the breadcrumb and cheese mixture to the top of the macaroni and cheese.

*Bon Appétit!*



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## How to Prepare

- 6). Cover lightly with foil and place in the oven for 10 minutes.
- 7). Remove the foil and cook for an additional 10 minutes until the top is browned and the cheese is bubbly. Enjoy!

*Bon Appétit!*