

Tex Mex Macaroni & Cheese

Ingredients:

3 cups uncooked elbow macaroni (12 oz)
2 Tbsp butter
2 Tbsp all-purpose flour
2 cups half-and-half
3 cups shredded sharp cheddar cheese
1 tsp ground cumin
1/2 tsp salt
1/4 tsp pepper
1 jar (12 oz) roasted red bell peppers, drained, chopped
1 can (4 oz) whole green chiles, drained, chopped
1 cup crushed nacho-flavored tortilla chips

Cook and drain macaroni as directed on package. Meanwhile, in 3-quart saucepan, melt butter over medium heat. Stir in flour with whisk until smooth; cook 1 minute. Add half-and-half, cheese, cumin, salt and pepper; cook and stir until cheese is melted. Add cooked macaroni, roasted peppers, and chiles; toss to combine. Serve in bowls; sprinkle with crushed tortilla chips.

Kesleah Shields
Intermediate
Macaroni and Cheese
Dallam County

BLT Mac N Cheese

4 cups whole milk
1 box VELVEETA® prepared cheese loaf (32 oz. size), cut into large cubes
2 cups shredded sharp cheddar cheese
1/2 stick butter
1 pound elbow macaroni
1 (9oz.) bag of fresh broccoli (steam bag)
1 pint small cherry tomatoes
1 pound bacon, cooked and crumbled
1 cup Progresso® Panko style bread crumbs (Plain or Italian)

Add milk, butter and cubed cheese to a large microwave safe bowl. Cook uncovered, on high for about 8-10 minutes. Remove from microwave and mix with a wire whisk. Place bowl back in microwave and cook once more on high for approximately 4 minutes. Remove and stir again. Repeat until all the cheese is melted, about 15 minutes total. Preheat oven to 350°F. Cook pasta in boiling salted water 3 minutes less than recommended on the box. This will leave the pasta firm. Cook broccoli in the steam bag as directed. Remove and drain pasta, place into a 15 x 10 inch or (4 quart) casserole dish or larger if you find there isn't enough room. Pour melted cheese sauce over pasta and mix well. Stir in the shredded cheese, broccoli and tomatoes. Cover with aluminum foil and bake in a 350°F oven for 30 minutes. Remove foil, sprinkle top with bacon and breadcrumbs and let cook for another 5 minutes or so, until top is lightly browned. Allow dish to cool at least 10 minutes before serving.

Spinach Macaroni & Cheese

Yield: 6 servings

Prep Time: 30 minutes Cook Time: 20 minutes

Ingredients:

3 Tablespoons unsalted butter

1/2 cup finely minced sweet onion

1/3 cup all-purpose flour

2 cups whole milk

2 cups 2% milk

Kosher salt & freshly-ground black pepper, to taste

4 cups spinach leaves (4.5 ounces), cut into 1/2-inch strips

1 cup shredded Sharp White Cheddar Cheese

2/3 cup shredded Smoked Gouda

1/3 cup crumbled goat cheese

3/4 pound elbow macaroni, cooked according to package instructions

Directions:

In a large saucepan, melt butter over medium heat. Add onion and saute until softened, about 5 minutes. Whisk in flour until mixture is golden. Add whole milk, whisking constantly. Add 2% milk; raise heat to medium-high, bring to a boil and continue to whisk until sauce is smooth and thickened, 10 to 12 minutes. Add a sprinkle of salt and pepper. Add spinach to sauce; give it a few stirs until spinach is wilted. Stir in cheeses until melted and well combined. Add cooked pasta and stir. Taste and add more salt and/or pepper, if desired. Serve immediately.

Kaylin Burr
Intermediate
Macaroni and Cheese
Gray County

Mac N' Cheese Surprise

Ingredients:

1 box of dried elbow macaroni

1 teaspoon butter

1 package Little Smokies

1 bottle barbecue sauce

1/2 Block Velveeta Queso Blanca

1/2 cup 2% milk

1 stick butter

Salt to taste

Pepper to taste

Bring 8 1/2 cups of water to boil in a large sauce pan on medium heat. When water is boiling, add 1 teaspoon of butter then add 1 box of elbow macaroni noodles. Cut Little Smokies into thirds and place in a medium size skillet over medium heat. Cook until they are almost heated throughout. Add bottle of Barbecue Sauce (brand of your choice) until Little Smokies are covered. Simmer. Cook macaroni until firm, drain. Place noodles back into saucepan. Add Velveeta, 1/2 cup milk, 1 stick of butter, salt and pepper. Stir until all cheese and butter are melted. Add Little Smokies to the mixture and stir. Place mixture into a 9x12 casserole dish.

Confetti Macaroni & Cheese

Ingredients:

1 pound corkscrew-shaped pasta
1 teaspoon salt (for pasta water)
1 Tablespoon olive oil
4 slices bacon
1 medium onion; chopped
2 Tablespoons flour
½ cup chicken broth; low sodium
2 cups milk; 1%
½ teaspoon salt
¼ teaspoon pepper
½ teaspoon ground mustard
1½ cups low fat cheddar cheese; grated
1½ cups low fat pepper jack cheese; grated
1 red bell pepper; chopped
2 medium zucchini; halved and sliced
1 cup carrots; matchsticks

Directions:

Bring a large pot of water to a boil. Pre-heat broiler. Wash produce and set aside to dry. Wash hands. Place bacon on microwave safe cooking tray and cover with paper towel. Heat for 5-7 minutes. Wash hands again and clean area where you worked with the raw bacon. Heat 1 Tablespoon olive oil. Chop 1 medium onion and add to olive oil and cook till soft, 4-5 minutes. Add 2 Tablespoons flour and cook 2 minutes, stirring constantly. Add ½ cup chicken broth. Whisk in milk and bring sauce to a simmer, season with ½ teaspoon salt, ¼ teaspoon pepper, and ½ teaspoon ground mustard. Lower heat and add 1¼ cup cheddar cheese and 1¼ cup pepper jack cheese. Stir to melt. Set off heat. Water should be boiling by now, add 1 teaspoon salt to water, pour in pasta, stir and cook pasta about 7 minutes, until al dente. Slice the 2 medium zucchini and chop 1 red bell pepper. Drain pasta. Add to cheese sauce. Add zucchini, bell pepper, and carrots to pasta and cheese sauce. Gently combine, then pour into large baking dish and top with ¼ cup cheddar and ¼ cup pepper jack cheese and crumbled bacon. Place dish on oven rack 12 inches below broiler. Cook long enough to melt and brown cheese, about 2 minutes, and serve. Serves 6 (1 Serving= ½ cup grains and ½ cup vegetables)

Kate Tretow
Intermediate
Macaroni and Cheese
Oldham County

Macaroni and Cheese with Broccoli

2 cups macaroni
3 cups milk
1 cup cubed Velveeta cheese
½ cup butter
1 cup cooked broccoli

Cook macaroni until almost done. In crockpot on high, mix butter and cheese cubes until melted. Add macaroni, broccoli, and milk. Stir well. Set crockpot on low until mealtime, stirring occasionally.

Pizza Mac and Cheese Muffins

Ingredients:

1 5.25 ounce box of butter and parmesan flavored macaroni and cheese
1 tablespoon butter
3 tablespoon skim milk
1 teaspoon dried oregano
½ teaspoon garlic powder
1 cup shredded low moisture part-skim mozzarella cheese
2 ounces of sliced pepperoni, cut into quarters
Pizza sauce

Directions:

Preheat oven to 350°F. Spray 12 muffins tins with nonstick spray. Prepare macaroni and cheese as directed on the box and stir in oregano and garlic powder in addition to the butter and milk. Once prepared, remove from heat and stir in grated mozzarella cheese and pepperoni. Spoon macaroni and cheese mixture evenly into prepared muffin tins. Bake for 17 to 20 minutes or until golden brown around the edges. Cool for at least 5 minutes before removing from the muffin tins. Serve with pizza sauce for dipping.

Yield: 10 to 12 muffins