

CHEF SARA RHODES

KICKED UP MAC AND CHEESE

8 oz. elbow macaroni
2 cups whole milk
4 oz. unsalted butter, plus 2 Tbsp.
¼ cup all-purpose flour
¼ cup truffle oil
2 cups broccoli flowerets, blanched
2/3 cup red pepper, chopped
2 cloves garlic, minced
1 ½ Tbsp. finely chopped herbs, such as
rosemary, thyme and basil
1 cup cheddar cheese, shredded
1 cup smoked fontina cheese, shredded
1 cup smoked Gouda cheese, shredded
¾ cup panko breadcrumbs
1/3 cup grated parmesan cheese



Preheat the oven to 375 degrees.

Cook the macaroni according to package directions. Drain well.

In a sauté pan, over medium heat, add a little olive oil. When oil is hot, add the red peppers and the garlic. Cook for 2 to 3 minutes. Add the herbs and the blanched broccoli. Continue cooking for another minute. Set aside.

Heat the milk in a small saucepan till just hot. Do not boil.

In a large saucepan, melt the 4 oz. of butter. Add the flour and cook over low heat for 2 minutes, stirring with a whisk. Continue to whisk mixture and add the hot milk. Cook for a couple minutes more until mixture thickens and is smooth. Off the heat, add the truffle oil and the cheeses. When cheese is completely melted, add the broccoli and pepper mixture. Stir. Then add the macaroni and stir till well blended.

Melt the 2 Tbsp. of the butter. In a bowl, mix the panko and parmesan together. Add the melted butter and stir till blended. In a sprayed casserole pan, add the macaroni mixture. Top with the panko mixture and bake for 30 to 35 minutes until it is bubbly and the crumbs are browned.