



# Louisiana Pepper Exchange Jalapeño Queso Mac

By Louisiana Pepper Exchange

## Ingredients

- 1 stick salted butter
- 2 tbsp flour
- 1<sup>1</sup>/<sub>4</sub> cups heavy cream
- 3 cups whole milk
- 8 oz shredded cheddar cheese, plus 2-3 cups for the top
- 10 oz white American cheese
- ¼ cup **Louisiana Pepper Exchange Green Jalapeno Puree**
- ½ cup peeled garlic cloves
- ½ tsp salt
- 4 cups uncooked elbow macaroni

## Directions

1. Heat oven to 400°.
2. Coat garlic cloves with olive oil, wrap in foil, and roast for ~35-40 minutes. Once garlic is removed, lower oven temperature to 350.
3. Melt butter in saucepan over medium heat, add flour, whisk to incorporate.
4. After 1 minute, add milk. Whisk to combine. Add heavy cream.
5. When the roux is fully incorporated into the milk/cream, turn heat to low.
6. Add the 8 oz cheddar and all of the white American cheese, whisking slowly to combine.
7. Add **Louisiana Pepper Exchange Green Jalapeño Puree**.
8. After cheese is fully incorporated, add roasted garlic cloves. Blend with immersion blender.
9. Remove from heat.
10. Boil 4 cups un-cooked elbow macaroni for 5-7 minutes. Drain.
11. Fold queso into macaroni
12. Bake in 9x13 or similar pan at 350°, covered with foil, for 25 minutes.
13. Remove from oven, uncover, and sprinkle ~2-3 cups of shredded cheddar evenly across the top. Turn oven to 400°.
14. Bake uncovered for ~12-14 minutes.
15. Broil for extra color if desired.