

ULTIMATE 4-CHEESE MAC N CHEESE



Chef Zachary

INGREDIENTS:

1/2 c. (1 stick) butter, plus more for baking dish
1 lb. elbow macaroni
1/2 c. flour
5 c. whole milk
1 1/2 tsp. kosher salt
freshly ground black pepper
1 tsp. mustard powder
3 c. shredded cheddar
2 c. shredded Gruyère
2 c. shredded Gouda
1 1/2 c. grated Parmesan, divided
1 c. panko bread crumbs
3 tbsp. extra-virgin olive oil
freshly chopped parsley, to garnish
bacon (optional)

DIRECTIONS:

1. Preheat oven to 375°.
2. Butter a 9"-x-13" baking dish.
3. In a large pot of salted, boiling water, cook macaroni until al dente. Drain and set aside.
4. In a large saucepan, melt 1 stick butter.
5. Sprinkle in flour and cook until slightly golden, 2 to 3 minutes.
6. Pour in milk and whisk until combined.
7. Season with mustard powder, salt, and pepper.
8. Let simmer until starting to thicken, about 5 minutes.
9. Remove pan from heat and whisk in cheddar, Gruyère, and 1 cup Parmesan.
10. Continue whisking until melted and smooth.
11. Stir in cooked macaroni and transfer to prepared baking dish.

SHOPPING LIST

butter
elbow macaroni (1 lb.)
flour
whole milk
kosher salt
black pepper
mustard powder
shredded cheddar
shredded Gruyère
shredded Gouda
grated Parmesan
panko bread crumbs
olive oil
parsley
bacon (optional)

12. In a small bowl, combine remaining Parmesan with Panko and oil. Sprinkle mixture over macaroni, then season with more black pepper.
13. Bake until bubbly and golden, 25 to 30 minutes.
14. Optional: broil for last 1-2 minutes for an extra crispy crust on top!
15. Garnish with parsley before serving. Let sit 10 minutes before serving.