



# JALAPENO POPPER

*Mac & Cheese*

Spice up your mac & cheese with the zesty ingredients of a jalapeño popper!



**SERVING**  
4 PERSON



**PREP**  
5 MINUTES



**COOK**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

### Noodles

- 1 lb Zucca Pasta

### Toppings/Mix-ins

- Pork Panko
- 3 tbsp butter
- 1 diced jalapeno (seeded)
- 1 red onion
- 1 cup white vinegar
- 4 tbsp sugar
- 1 tbsp kosher salt

### Cheese Sauce

- 3 tbsp unsalted butter
- 2 tbsp flour
- 1/2 tspn salt
- 1 1/2 cups milk
- 2 oz cream cheese
- 4 oz jalapeno jack (grated)
- 2 oz parmesan cheese (grated)

## Pickling Onions

- 1 Slice onions into rings or wedges.
- 2 Heat equal parts vinegar and water to a near boil, then dissolve in sugar and salt. Pour hot mixture over onions, and allow it to sit for at least an hour. Set aside for garnishing.

## Make the Mac

- 1 Boil a large pot of water, then add pasta and cook until al dente.
- 2 While the pasta is cooking, follow instructions on technique card to make a roux, then add milk and simmer.
- 3 Grate cheese and add to sauce until it melts completely. Once cheese sauce becomes smooth and pasta is cooked, add pasta and diced jalapeño to cheese sauce. Add as much pasta water as necessary for desired consistency.

## Topping

- 1 Add butter to pan and heat until it browns. Add pork panko, and toast for a few minutes.
- 2 Top mac & cheese with pork panko, and garnish with pickled red onions to taste.

# MAC & CHEESE BALLS

*With Buffalo Chicken*



*Our only two complaints about mac and cheese is that it's not deep fried and eating it requires utensils. This recipes solves both issues.*



**SERVING**  
4 PERSON



**PREP**  
10 MINUTES



**COOK**  
30 MINUTES



**DIFFICULTY**  
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## Ingredients

### Filling

- 1 lb elbow macaroni
- 1/2 lb shredded cooked chicken, like from a rotisserie chicken.
- Buffalo Sauce

### Frying

- 1 quart frying oil
- 1 cup panko bread crumbs
- flour
- egg, beaten with a little water

### Cheese Sauce

- 4 tbsp unsalted butter
- 1 tbsp flour
- 1/2 tsp salt
- 1 cup milk
- 2 oz gruyere cheese (shredded)
- 2 oz cheddar cheese (shredded)

## Make the Mac

- 1 Boil a large pot of water, then add pasta and cook until al dente.
- 2 While the pasta is cooking, follow instructions on technique card to make a roux, then add milk and simmer.
- 3 Grate cheese and add to sauce until it melts completely. Once cheese sauce is smooth and pasta is cooked, combine and remove from heat. Cool in refrigerator until solid.
- 4 Toss cooked chicken in generous amounts of buffalo sauce, then mix into mac and cheese. Transfer to a flat sheet, then cool in refrigerator.

## Frying

- 1 Heat oil to 350°F.
- 2 Use hands to form mac and cheese into balls about 2" in diameter. Coat balls in flour, then coat in egg wash and panko crumbs. Repeat again in egg wash, then panko crumbs.
- 3 Fry in oil, rolling balls as necessary to achieve an even golden brown crust. Remove and let cool on a paper towel. Serve with marinara or buffalo sauce.

# PULLED PORK

*Mac & Cheese  
with Gouda and Cheddar*



*Too much leftover pulled pork could never be described as a "problem." Still, this delicious mac and cheese dish is the perfect solution.*



**SERVING**  
4 PERSON



**PREP**  
5 MINUTES



**COOK**  
30 MINUTES



**DIFFICULTY**  
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## ***Ingredients***

### **Noodles**

- 1 lb Reginetti Pasta

### ***Toppings/Mix-ins***

- 1/2 lb pulled pork

- 2 oz cheddar cheese (shredded)

- 3 scallions

- Bbq sauce to garnish

### **Cheese Sauce**

- 2 tbsp unsalted butter

- 2 tbsp flour

- 1/2 tsp salt

- 2 cups milk

- 2 oz cream cheese

- 4 oz gouda cheese (shredded)

- 4 oz cheddar cheese (shredded)

## ***Make the Mac***

- 1 Boil a large pot of water, then add pasta and cook until al dente.
- 2 While the pasta is cooking, follow instructions on technique card to make a roux, then add milk and simmer.
- 3 Grate cheese and add to sauce until it melts completely. Once cheese sauce becomes smooth and pasta is cooked, combine both with as much pasta water as necessary for desired consistency.

## ***Baking***

- 1 Preheat oven to 400°F. Mix in pulled pork, then dish evenly into an oven-safe baking dish. Top with grated cheddar cheese and bread crumbs.
- 2 Bake for 15-20 minutes until cheese top begins to crisp, then remove and allow dish to cool.
- 3 Top with the diced scallions and drizzle with BBQ sauce, then serve.