

BACON PESTO MAC & CHEESE

- 1 1/2 lbs Farmland Bacon, cut into 1/4 inch strips
- 1 lb Elbow macaroni
- 8 Tbsp Butter, unsalted
- 1/2 cup Flour
- 1 tsp Salt, plus more to taste
- 1/4 tsp Pepper plus more to taste
- 3 cups Whole milk, more as needed
- 1 cup Cheddar cheese, milk, shredded
- 1 cup Mozzarella cheese, shredded
- 8 ounces Pesto

1. In large skillet over medium heat, cook bacon, stirring occasionally, until crisp, 15 to 18 minutes. Use slotted spoon to transfer bacon to a paper towel-lined plate. Set aside.
2. While bacon is cooking, in large saucepan or small stockpot, cook pasta according to package directions. Drain and set aside.
3. Wipe out saucepan or small stockpot and return it to medium heat.
4. Add butter. When butter is melted, sprinkle in flour, salt, and pepper and cook, whisking, for 2 minutes. Slowly add milk, whisking.
5. Continue cooking and whisking until mixture thickens, about 3 minutes. Reduce heat to low and stir in the cheeses.
6. Stir in the pasta and pesto. Set aside 1 cup of bacon and stir in the remaining bacon. Add more salt and pepper, to taste.
7. Serve immediately, garnished with reserved bacon.
8. **TIP:** If mixture gets too thick as it cools, stir in additional milk.

ADDITIONAL INFORMATION

Ingredients

[1 1/2 lbs Farmland Bacon, cut into 1/4 inch strips, 1 cup Cheddar cheese, milk, shredded, 1 cup Mozzarella cheese, shredded, 1 lb Elbow macaroni, 1 tsp Salt, plus more to taste, 1/2 cup Flour, 1/4 tsp Pepper plus more to taste, 3 cups Whole milk, more as needed, 8 ounces Pesto, 8 Tbsp Butter, unsalted](#)

Course

[Entrees, Sides](#)

Cuisine

[American, BBQ](#)

Category

[Mac N Cheese](#)