

## SALSA ROJA BACON MAC AND CHEESE

- 8 oz Elbow macaroni, uncooked
- 4 Tbsp Butter, unsalted
- 2 1/2 Tbsp All-purpose flour
- 3 cups Whole milk
- 1/2 cup Parmesan, grated
- 2 cup Sharp Cheddar cheese, shredded
- 8 fl-oz Kogi Salsa Roja
- 1 cup Peppered bacon cooked, diced
- 1/2 cup Panko bread crumbs
- 1/8 tsp Paprika

1. Cook macaroni according to the package directions and drain.
2. In a saucepan, melt 2 Tbsp of the butter over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Cook over low heat until thickened.
3. Remove from heat and stir in the cheeses and Salsa Roja. Put macaroni and bacon in large casserole dish, and pour sauce over. Stir well.
4. Melt 2 Tbsp butter or margarine in a skillet over medium heat.
5. Add breadcrumbs and brown.
6. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika. Bake at 400°F until hot and bubbly. Pull out of oven and serve.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Peppered bacon cooked, diced, 1/2 cup Panko bread crumbs, 1/2 cup Parmesan, grated, 1/8 tsp Paprika, 2 1/2 Tbsp All-purpose flour, 2 cup Sharp Cheddar cheese, shredded, 3 cups Whole milk, 4 Tbsp Butter, unsalted, 8 fl-oz Kogi Salsa Roja, 8 oz Elbow macaroni, uncooked](#)

<b>Course</b>	<a href="#">Entrees, Sides</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Mac N Cheese</a>
<b>Serving Size</b>	1