

## TO-GO READY MAC AND CHEESE

- 1 lb of Cortona farfalle pasta, or shape of your choice
- 1/2 qt Heavy cream
- 2 tbsp Dijon mustard
- 4 cups Great Lakes Cheese Shredded cheddar cheese
- 1 tsp Salt
- 1 tsp Black pepper
- 1 tsp Paprika
- 2 tbsp Butter

1. Cook your pasta according to the instructions, drain and set aside.
2. In a sauté pan melt the butter, then add the cheese, heavy cream, and mustard making sure to stir continuously over medium heat until all ingredients have been combined into a smooth sauce.
3. Add salt, pepper, and paprika to the saucepan making sure to stir them together well. Leave sauce on low heat, stirring occasionally until desired thickness is reached.
4. Add your pasta from the strainer back into its original pot and follow up by gently folding your cheese sauce.
5. Optionally, feel free to also mix in pre-cooked fixings like peas, bacon, broccoli, lobster, or anything you can imagine to jazz it up!

### ADDITIONAL INFORMATION

<b>Course</b>	<a href="#">Dinner</a> , <a href="#">Entrees</a> , <a href="#">Sides</a> , <a href="#">To-Go Friendly</a>
<b>Category</b>	<a href="#">Mac N Cheese</a> , <a href="#">Vegetarian</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Chef Dana</a>