

WHITE CHEDDAR MAC AND CHEESE

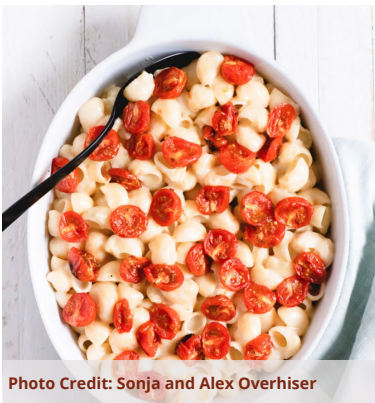


Photo Credit: Sonja and Alex Overhiser

INGREDIENTS

- 3 cups **Ground Tomatoes**
- 1 tablespoon **Olive Oil**
- 1 pound **Short Pasta** (shells, macaroni, fusili, or penne).
- 3 tablespoons **Unsalted Butter**
- 3 tablespoons **All Purpose Flour**
- 1 & 3/4 cups **Milk**
- 1 teaspoon **Kosher Salt**
- 1/2 teaspoon **Onion Powder**
- 1/2 teaspoon **Garlic Powder**
- 12 ounces **Shredded Sharp White Cheddar Cheese**

DIRECTIONS

Step 1: Preheat oven to 350 degrees Fahrenheit.

Step 2: Roast the tomatoes: Slice the tomatoes in half. In a small bowl, stir them together with the olive oil and 1 generous pinch kosher salt. Place them on a parchment paper lined baking sheet face up and spread them evenly apart. Roast the tomatoes for 40 minutes, then allow them to cool for at least 5 minutes.

Step 3: Boil the pasta: Meanwhile, bring a large pot of salted water to boil. Cook the pasta until just al dente (cook until just tender but still a bit firm).

Step 4: Make the cheese sauce: In a large saucepan, heat the butter over medium heat; when it melts, stir in the flour. Heat the mixture for several minutes, stirring constantly. Immediately when the color starts to turn light brown, reduce the heat to low. Start to add the milk very slowly, whisking constantly until the mixture is completely smooth, then adding more milk. Add the salt, onion powder, and garlic powder; continue to cook on low heat for 4 minutes until slightly thickened. Remove from heat, then add the cheese and keep stirring until it is melted and a smooth, thick sauce forms.

Step 5: Finish the dish: Add the pasta to cheese sauce and stir to combine. Then pour the pasta into a serving dish. Top it with tomatoes and serve!

Recipe: By Sonja and Alex Overhiser, A Couple Cooks

