

Down-home Mac n' Cheese

Yields: 8 servings

Prep time: 20 min

Cook time: 30 min

INGREDIENTS:

- 1 package of rigatoni pasta (16 Oz.)
- 1 tablespoon of olive oil
- 6 tablespoons of butter
- ½ cup of flour
- 3 cups of milk
- ½ cup of heavy whipping cream
- ½ cup of sour cream
- 4 cups of sharp cheddar cheese (shredded)
- 2 cups of Mozzarella cheese (shredded)
- ½ teaspoon of salt
- 1 teaspoon of pepper

Ingredients for Topping:

- 4 tablespoons of melted butter
- ½ cup of Parmesan cheese
- ½ teaspoon of paprika
- 1 ½ cups of panko crumbs

TOOLS:

- [Chantal Induction 21 Steel Casserole \(6 Qt.\)](#)
- [Chantal Mixing Bowl with Pour Spout \(12 Cup\)](#)
- [Chantal Medium Rectangular Baker \(3 ¼ Qt.\)](#)





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PROCESS:

1. Preheat oven to 350° F. and grease the baker using a little bit of butter.
2. Cook the pasta in the 6 Qt. steel casserole until it is al dente. Drain and set aside in the 12 cup mixing bowl. Be sure to toss the pasta with olive oil so it doesn't stick while you make your cheese sauce.
3. Melt 6 tablespoons of butter in the 6 Qt. steel casserole over medium heat. Once melted, whisk in the flour and continue cooking until thickened. (Whisk consistently to keep from sticking.)
4. Slowly pour in milk and heavy whipping cream and stir until smooth.
5. Once bubbles form on the surface, whisk for another 2 minutes. Then whisk in the salt and pepper.
6. Add in 2 cups of shredded cheddar cheese and stir until melted. Do the same for the 2 cups of Mozzarella cheese.
7. Add the sour cream and continue stirring. The sauce should be thick at this point. Remove from heat and add in cooked pasta.
8. Stir until pasta is fully coated. Add in half of the pasta to the baker. Then sprinkle on the other 2 cups of cheddar cheese.
9. Pour the remaining pasta into the baker and mix your topping by stirring together 4 tablespoons of melted butter, panko crumbs, Parmesan cheese, and paprika.
10. Top your mac n' cheese with the topping mixture and place in oven (uncovered) for 30 minutes.
11. Remove from oven and allow to cool. **Enjoy!**