

# 4 Cheese Macaroni

We have you covered for those cheese inspired Thanksgiving side dishes! Not only is this dish simple, it's something you can prepare in advance and heat and serve to your guests when you are ready. *See Chef notes at the bottom for alternatives and suggestions.*



## Ingredients:

12 ounces cavatappi or elbow macaroni pasta  
1/2 cup butter  
1/2 cup all-purpose flour  
1/2 teaspoon ground red pepper  
3 cups milk  
2 cups (8 oz.) freshly shredded white Springside Cheddar cheese  
1 cup (4 oz.) freshly shredded Springside Monterey Jack cheese  
1 cup (4 oz.) freshly shredded Krakow® cheese  
1 cup (4 oz.) freshly shredded Asiago cheese  
1 1/2 cups soft, fresh breadcrumbs  
1/2 cup chopped cooked bacon, optional  
2 tablespoons butter, melted  
Parsley for garnish

## Directions

Preheat oven to 350°. Prepare pasta according to package directions.

Meanwhile, melt 1/2 cup butter in a Dutch oven or heavy bottom pot over low heat.

Whisk in flour and ground red pepper until smooth. Continue to cook, whisking constantly, 1 minute.

Gradually whisk in milk; cook over medium heat, whisking constantly, 6 to 7 minutes or until milk mixture is thickened and bubbly. Remove from heat.

Toss together Cheddar cheese, Monterey Jack, Krakow® and Asiago in a medium bowl; reserve 1 1/2 cups cheese mixture.

Add remaining cheese mixture and hot cooked pasta to sauce, tossing to coat. Spoon into a lightly greased 13- x 9-inch baking dish. Top with reserved 1 1/2 cups cheese mixture.

Toss together breadcrumbs and bacon; sprinkle over cheese mixture.

Bake at 350° for 35 to 40 minutes or until bubbly and golden brown.

**Chef Notes:**

Substitute Parmesan or Pecorino Romano for Asiago

Substitute Pueblo Jack for a spicy alternative to Monterey Jack