

# Family Style Baked Mac and Cheese

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## Ingredients:

- 4 1/2 cups heavy cream
- 4 oz cream cheese
- 1 box Penne pasta
- 1 small yellow onion
- 6 cloves minced garlic
- 2tbs flour
- 1 cup pepper Jack cheese
- 1 cup cheddar cheese
- 1 cup white cheddar cheese
- 1tsp onion powder
- 1tsp garlic powder
- 1tsp turmeric
- Pinches of salt and pepper
- Bread crumbs to coat

## Recipe Steps:

- 1.) First you are going to add 4 and 1/2 cups of heavy cream and 4 ounces of cream cheese to a sauce pan. You are then going to simmer that on a stove top!
- 2.) You are then going to take your penne pasta and cook that in boiling water (you definitely should use penne pasta because the ridges on the noodle allow the sauce to cling on better)

- 3.) You are then going to sauté one small onion and about six cloves of minced garlic. (You can add even more garlic if you so choose, I LOVE GARLIC) Then you add like 2tbs of flour and you let it cook.
- 4.) After it has cooked for a few minutes, you are going to add in your heavy cream/cream cheese mixture.
- 5.) You are then going to add shredded cheddar cheese, white cheddar cheese, and pepper Jack cheese. These cheeses are what makes this so UNBEATABLE!
- 6.) Then you season it up baby! Add onion powder, garlic powder, turmeric, salt and pepper, (don't be too skimpy)
- 7.) Then you mixy mix mix!!!
- 8.) You can TOTALLY stop here, as this end result is absolutely heavenly. However you can take this a step further and turn this into an amazing baked Mac and cheese. (I usually make the Mac and cheese, eat a bowl of it like this, and then turn the rest into a baked dish.)
- 9.) You are going to pour half of the Mac and cheese into a baking dish and top it with more grated cheese. Then you add the rest of the pasta and top with MORE cheese. Then you add Italian breadcrumbs!!!
- 10.) Lastly, you bake this mf for about 25 minutes at 350 degrees and we are DONE BROTHA!!!