



Moonlight Mac N' Cheese

4 SERVINGS

INGREDIENTS

12 oz Macaroni

10 oz Whole Milk

3 oz Blue Cheese

60 oz Water

7 oz American Cheese

As Needed Olive Oil

1 tsp Salt

4 oz Asiago Cheese

DIRECTIONS

- 1 While waiting for water to boil, cut cheese into 1/2 inch cubes.
- 2 Once the water reaches a rolling boil, add pasta, stirring frequently. Cook for nine minutes or until the pasta is fully cooked.
- 3 Drain the noodles and drizzle with olive oil, stirring well. Cover and set aside.
- 4 At medium heat, add milk and all three cheeses to the pot. Simmer and whisk until the mixture thickens slightly.
- 5 Add the pasta to the warm pot and stir well. Serve and enjoy!