

Ancho Chili Macaroni & Cheese



SERVING SIZE: 8

PREP: 20 MINS

COOK: 40 MINS

READY: 60 MINS

Ingredients

- 8 ounces Dry Elbow Macaroni
- 3 tablespoons Butter
- 3 tablespoons Flour
- 2 cups Milk
- 1 7/8 cups **Furmano's Chili Style Diced Tomatoes**
- 1/2 cup Onion, Diced
- 1/2 teaspoon Paprika
- 1 each Egg
- 12 ounces Cheddar Cheese, Shredded
- 1 teaspoon Salt
- As Needed Black Pepper
- 3 tablespoons Butter
- 1 cup Panko Bread Crumbs

In This Recipe



Diced Tomatoes - Chili Style
(14.5 oz)



Preparation

1. Preheat oven to 350 degrees.
2. In a large pot of boiling, salted water cook pasta.
3. In a medium pot, melt the butter then whisk in flour. Stir for approx. 5 minutes to make sure it is lump free.
4. Add milk, Furmano's Chili Style Diced Tomatoes, onion and paprika. Simmer for approx. 10 minutes.
5. Temper in the egg, then add 3/4 of the cheddar cheese.
6. Add salt, pepper, and cooked macaroni, folding all together.
7. Place mixture in a casserole dish and top with remaining cheese.
8. Melt final measure of butter in the microwave and toss with Panko bread crumbs. Top Macaroni and Cheese with bread crumb mixture.
9. Bake for 30 minutes.

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