

Chef J's Baked Mac and Cheese

difficulty:

serves:

 2 4 6 8 10

ingredients:

- 2 Box Pasta, Barilla, Pronto Penne (12oz) (partially cooked)
- 1 Stick Butter, Salted, Cubed
- 4 Cups Half and Half
- 1 Jar Sauce, Alfredo, Barilla - 14.5oz
- 1 cup Stock, chicken
- 6 oz Cheese, Quesadilla, Shredded
- 6 oz Cheese, Cheddar Blend, Shredded
- 4 oz Cheese, Parmesan, Shredded
- 1.5 Cup Chili, Green, Roasted and Chopped (you pick heat level)
- 2 Tbsp Rub, Oink - 5280 Culinary/BBQ Provisions
- 1 Tbsp Rub, Rub a Dub - 5280 Culinary/BBQ Provisions
- 2 Cups Bacon, Cooked, Chopped (thick bacon, applewood or maple)

preparation time:

10 minutes

cooking time:

40-60 Minutes

cooking tool:
Traeger

preparation:

- 1 Spray a Medium 8x11 aluminum disposable pan or oven safe pan with non stick spray
- 2 Preheat oven, grill or smoker to 375 degrees
- 3 Add the pasta to the pan
- 4 Add the cubed butter, chicken stock, half and half and alfredo sauce
Mix this into the pasta
- 5 Add the Hatch Green chiles and seasonings
- 6 Mix in the chiles and seasoning , then top with the cheese
- 7 Cover with aluminum foil
- 8 Place into the oven, grill or smoker and bake covered for 40 minutes
- 9 Open the cover and stir well, if the pasta is soft, fully remove the foil and brown. If pasta is not soft, cover & cook in 10 min increments until done
- 10 if using a smoker, turn to smoke setting and smoke for 10 minutes
- 11 if desired top with cheese and bread crumbs and melt for a nice crust
- 12 Remove from the oven, grill or smoker, stir and serve
DO NOT STIR IF CRUST WAS ADDED

cooking tool settings:
 375 Degrees Traeger
 375 Degrees Oven
 375 Degrees Grill
 375 Degrees Big Green Egg

Variations:
 Fire Salt Mac
 BBQ Mac
 Italian Mac
 Cheeseburger Mac
 Pizza Mac
 Roasted Veggie Mac
 Pulled Pork Mac
 Meatball Mac

notes:

-
-
-
-
-
-

recipe rating:
 ☆☆☆☆☆