**Mac N’ Cheese**

**Cheese Sauce:**

2 oz. butter

2 oz. flour

3 cups milk

1 cup heavy cream

2 cups cheddar cheese

1 cup mozzarella cheese

1 tsp. mustard powder

1 tsp. paprika

1 tsp. garlic powder

1 tsp. Worcestershire sauce

Salt and pepper to taste

**Ingredients:**

1 ½# cavatappi pasta

1 Tbsp. oil

2 cups bread crumbs

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Cook the pasta and drain.
3. When it’s done, toss the pasta with the oil.

**Thursday:**

1. Preheat oven to 450º.
2. In a large pot, melt the butter.
3. Add the flour and mix together to form a roux. Cook for 1 minute.
4. Slowly whisk in the milk. Bring this to a simmer.
5. Add the cream and return to a simmer.
6. Whisk in both cheeses. Mix until the cheese has melted and the sauce is smooth.
7. Add the pasta. Adjust seasonings to taste.
8. Transfer to a hotel pan and top with bread crumbs.
9. Cook for 5-8 minutes to crisp the bread crumbs.
10. Enjoy.