

RJ'S MAC-N-CHEESE WITH PROSCIUTTO

Servings. 6 - 8

INGREDIENTS

2 tbsp olive oil
Kosher salt
1 pound of cavatappi or elbow macaroni
1 quart fat-free half and half
8 tbsp butter divided
1/2 cup flour
2 tbsp ***RJ's Hot or Med Hot Peppers in Oil**
4 cups grated Gruyere cheese
2 cups extra sharp grated Cheddar cheese
1/2 tsp ground nutmeg
1 tsp ground pepper
3/4 cup prosciutto sliced into small strips
1 1/2 cups Panko bread crumbs



Cooking Instructions

Add the oil to a large pot of boiling salted water, add the pasta and cook al dente according to directions. Drain and leave in colander.

Heat the milk in a small saucepan but don't allow to boil. In a large pot, melt 6 tbs butter and add the flour. Cook over low heat stirring constantly with a whisk. Still whisking add the hot milk and cook for 1-2 minutes until thickened and smooth.

Remove from heat and add Gruyere, Cheddar, 1 tbsp salt, black pepper, nutmeg, and stir until cheese melts. Stir in the cooked pasta, ***RJ's Peppers in Oil**, and prosciutto. Transfer mixture into a large serving style baking dish. Melt the remaining 2 tbsp of butter in medium pan, add the Panko bread crumbs and stir. Sprinkle on top of casserole. Bake uncovered for 30 - 35 minutes until sauce is bubbly and pasta is slightly brown on top.

* Optional - **RJ's Peppers in Oil** can be added afterwards for individual serving preferences.