



RECIPES

Gourmet Mac and Cheese

3 cups elbow macaroni
3/4 cup sun-dried tomatoes, chopped
1 cup extra sharp cheddar cheese, shredded
1 cup Monterey Jack cheese, shredded
3 TBSP. Dijon mustard
1/2 cup milk
2 TBSP. butter, cubed
1 tsp. salt
1 tsp. freshly ground black pepper

Preheat oven to 350 degrees and spray a 3-quart rectangular baking dish with non-stick cooking spray. Cook macaroni according to package directions and drain reserving 1 cup of the pasta water. Place the sun-dried tomatoes in the reserved pasta water to soften (about 10 minutes). Meanwhile, in a very large bowl toss together macaroni, cheddar, Monterey Jack, Dijon mustard, milk, butter, salt and pepper. Add softened sun-dried tomatoes and stir well. Spoon mixture into baking dish. Bake uncovered, 30 minutes or until heated through. Stir once before serving.