



Elbows and Cheese

The Italian take on Mac and Cheese goodness comes this delightful new classic. 20 minutes is all you need to make this tasty pasta!

Ingredients (4 Servings)

Shopping List

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| <input type="checkbox"/> 8 oz elbow macaroni pasta | <input type="checkbox"/> 1 1/4 cups whipped cream |
| <input type="checkbox"/> 4 oz diced and drained pimiento peppers | <input type="checkbox"/> 4 oz shredded Cheddar cheese |
| <input type="checkbox"/> 1/4 cup grated Parmesan cheese | <input type="checkbox"/> 1/2 teaspoon Salt |

Preparation

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Prepare The Elbows

Boil water at a medium-high heat. While water boils, dice the pimiento peppers into cubes. When water is bubbling, pour the elbow macaroni, cooking them until al dente consistency, following package instructions. Drain pasta of remaining water and cover the pot to preserve the warmth in the colander.

Heat up a saucepan on medium-high heat and pour the whipped cream and pimiento pepper dices, simmering. Cook until slightly golden, about 2 minutes. Stir in Cheddar and Parmesan cheese, salt and cooked elbow macaroni. Continue cooking until cheeses meld and melt together, about 2 more minutes. Once cooked, remove from heat and serve immediately.