



White Macaroni & Cheese

Ingredients:

1 pkg. (16 oz.) Cellentani Pasta (Spiral Pasta)
2 cans (12 oz. each) Carnation/Evaporated Milk
1 pkg. (8 oz) shredded Italian Blend Cheese
½ of an 8 oz. pkg. oz. of Swiss Cheese
½ of an 8 oz. pkg. of Monterey Jack Cheese
1 tsp. Garlic Powder
1 tsp. Onion Powder
2 tsp Goya Adobo
½ of a 15 oz. pkg. of Ricotta Cheese
4 tbsps. Butter

Directions:

1. Shred ½ of an 8 oz. package of Swiss cheese and ½ of an 8 oz. package of Monterey jack cheese.
2. Combine the shredded swiss cheese, Monterey jack cheese, and 1 package of shredded Italian Blend cheese in a bowl. (The Italian Blend consists of mozzarella, asiago, provolone, parmesan, romano & fontina cheeses.) Mix the cheeses together to completely distribute. Remove 1 ½ cups of the mixed cheese and set aside.
3. In a large pot, boil pasta according to package direction until pasta is “al dente”. (Lightly salt the water and add about 1 tbsp. of vegetable oil to the water before adding the pasta.)
4. Meanwhile, in a large sauce pan, melt 2 tbsps. of butter on medium heat. Then add 2 cans of carnation/evaporated milk, 1 tsp. of garlic powder, and 1 tsp. of onion powder. Mix contents and let it come up to a simmer.
5. When the milk has come up to a simmer, add in the shredded cheese (not the 1 ½ cup reserve). Stir occasionally until cheese has melted and keep heat on low.
6. Once the pasta has cooked to al dente, turn off the heat, drain the pasta water and return the pasta to the pot while it is still hot. Add in remaining 2 tbsps. of butter and ½ of the 15 oz container of ricotta cheese. Mix it all together until the cheese and butter melts and fully incorporates. Add in 2 tps. of Goya Adobo and mix thoroughly.
7. Pour in milk/cheese mixture into the pot with the pasta and mix to combine it all.
8. Spray a baking dish with non-stick cooking spray or lightly grease with butter. Pour in pasta mixture and sprinkle the remaining shredded cheese that was previously reserved. If desired, sprinkle parmesan cheese on top as well. Cover the baking dish with aluminum foil.
9. In a preheated oven of 350 degrees, place the baking dish with the cheesy pasta in the center rack. Bake for 25 minutes covered. Remove foil and bake for an additional 10 minutes. If desired, turn on the broiler to high and broil uncovered for approximately 3 minutes or until a light crisp/golden brown appearance develops. Let it rest 5 – 10 minutes before serving.