

Nacho Mama's Mac and Cheese

Yield: Serves Four

Nacho Cheese Sauce Ingredients:

2 tablespoons unsalted butter
1 ½ cups chopped brown onion
2 cloves garlic, minced
2 tablespoons flour
½ teaspoon cumin
½ teaspoon Kosher salt
¾ cup milk
3 cups shredded Mexican cheese blend
¾ cup chicken stock
2-3 dashes *Tabasco Chipotle* sauce
1 (10 ounce) can diced tomatoes with green chiles (like Ro-Tel)
¼ cup chopped cilantro

Pasta Ingredients:

1 pound elbow macaroni or small shells



- Step 1:** Cook macaroni according to the package directions, drain and set aside.
- Step 2:** Begin sautéing the onion and garlic in the butter over medium-high heat in a large pot. Add the cumin and salt. Once the onions are translucent add the flour. The mix will tighten up quickly. Once it's dried out add the milk slowly whisking constantly.
- Step 3:** Once the milk has been added begin adding the cheese, one cup at a time. Stir constantly. Once cheese is melted add the chicken stock, Tabasco and canned tomatoes (juice and all). Keep stirring until smooth and bubbly.
- Step 4:** Add the cooked macaroni into the pot and cilantro and mix well. Serve hot!