

# A Sutherland Belle

## Broccoli Mac & Cheese

### INGREDIENTS

#### *For the Pasta*

- 12 oz. Medium Shell Pasta
- 4 Tbsp Butter
- 1/4 Cup Flour
- 1 ½ teaspoons kosher salt
- 1 teaspoon fresh cracked black pepper
- 1 teaspoon dry mustard
- 1 teaspoon garlic powder
- ½ teaspoon smoked paprika
- ¼ teaspoon cayenne pepper (optional)
- 3 cups milk
- 1 cup heavy whipping cream
- 24 ounces frozen chopped broccoli florets or pieces, thawed
- 2 cups sharp white cheddar cheese, shredded
- 4 slices white Kraft American cheese, cubed

#### *For the Topping*

- 4 slices cooked bacon
- 1 tablespoon reserved bacon grease
- 1 cup panko breadcrumbs
- ½ parmesan cheese, grated

### INSTRUCTIONS

#### *For the Topping*

1. Cook bacon in oven according to package directions. Reserve a tablespoon of bacon grease. Roughly chop the bacon and set aside.
2. Heat bacon grease in a small skillet on medium-low heat. Add panko breadcrumbs and toast until golden, about 5 minutes. Remove from heat and let cool.
3. Add parmesan cheese and reserved bacon to toasted breadcrumbs. Mix well and set aside.

#### *For the Pasta*

1. Bring a pot of generously salted water to a boil and cook pasta according to package directions. Reserve ½ cup pasta water.

2. In a pot over medium-high heat, melt the butter and then add the flour; whisk constantly for 1-2 minutes until well blended. Stir in salt, pepper, dry mustard, garlic powder, smoked paprika, and cayenne pepper if using.
3. Pour in the milk and heavy whipping cream whisking until fully incorporated. Continue whisking until the white sauce starts to bubble and has thickened slightly, about 6-8 minutes.
4. Add in the broccoli and cook for 2-3 minutes. Stir both cheeses until fully melted. Add pasta and combine well. If too thick, add the reserved pasta water a little at a time until the mac & cheese is nice and creamy.
5. Serve in individual bowls and top with bacon breadcrumbs.