



SANDWICH DE MEZCLA MAC AND CHEESE



PREP TIME

30 minutes



RECIPE INFO

Serves 6-8

INGREDIENTS

1 lb. elbow macaroni

½ onion

½ red pepper

2 cloves garlic

¼ cup butter

¼ cup flour

2 oz. jar pimientos

2 cups 2% or whole milk

4 oz. processed cheese product

8 oz. mild cheddar, in ½" cubes

1 tbsp. yellow mustard

¼ tsp. ground black pepper

¼ tsp. paprika

12 oz. canned luncheon meat

Cilantro, chopped

Olives, optional

DIRECTIONS

Prepare macaroni according to package instructions. While waiting for mac to cook, finely dice onion, red pepper and garlic. Dice meat into ¼ inch cubes. When pasta is finished, leave in colander and use same pot to sauté diced onion and red pepper in 1 tbsp. butter. When soft, about 5 minutes, add remaining butter and melt completely. In separate pan, cook meat cubes on medium high heat until brown and crispy, about 6 minutes, stirring occasionally. Sprinkle flour and garlic into the butter/onion mixture after butter melts

and stir frequently until flour is slightly browned, 1-3 minutes. Add pimientos and milk. Stir until no flour clumps remain. Add cheese product and cheddar. Stir occasionally until completely melted. Add mustard, pepper, paprika and the cooked macaroni. Cook until heated through, adding more milk to thin out, if needed. Serve topped with the crispy meat and cilantro. Top with quartered olives and more paprika, if desired. Enjoy!