

HATCH GREEN CHILE MAC & CHEESE



INGREDIENTS

- 2 cups Viva Chile Company Hatch green chiles
- 8 oz elbow macaroni (or your preferred pasta)
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/4 teaspoon cumin
- Salt and black pepper, to taste
- 1/4 cup breadcrumbs (optional, for topping)
- 1 tablespoon olive oil (optional, for toasting breadcrumbs)

DIRECTIONS

1. Cook the Pasta:

- Bring a large pot of salted water to a boil and cook the macaroni according to package directions until al dente. Drain and set aside.

2. Prepare the Cheese Sauce:

- In a large saucepan or skillet, melt the butter over medium heat.
- Add the flour and whisk constantly for about 1-2 minutes to make a roux. The mixture should bubble but not brown.

- Slowly whisk in the milk, stirring until the mixture thickens and becomes smooth, about 3-5 minutes.
- Stir in the garlic powder, onion powder, cumin, salt, and pepper.
- Lower the heat and gradually add the cheddar and Monterey Jack cheeses, stirring until fully melted and creamy.

3. Add Hatch Green Chiles:

- Stir the chopped Hatch green chiles into the cheese sauce, combining thoroughly. If you like extra spice, you can add more Hatch chiles to taste.

4. Combine with Pasta:

- Add the cooked pasta to the cheese and chile mixture, stirring until all the pasta is evenly coated with the cheesy sauce.

5. Optional Breadcrumb Topping:

- In a small skillet, heat the olive oil over medium heat. Add the breadcrumbs and stir until they are golden and crispy, about 2-3 minutes.
- Sprinkle the toasted breadcrumbs over the top of the mac and cheese for an extra crunch.

6. Serve:

- Serve immediately, garnished with extra chopped Hatch green chiles or fresh herbs like cilantro if desired.



- For a richer flavor, you can add cream or half-and-half instead of some of the milk.
- You can bake the mac and cheese: Transfer the mixture to a baking dish, top with breadcrumbs, and bake at 350°F for 10-15 minutes until bubbly and golden.
- Add cooked bacon or chorizo for a meaty twist!