

COOKING WITH THE CLASSICS

Chef Heather's twist on

Beethoven's

Favorite dish:

Mac N Cheese



Ingredients:

- 1 small red onion, diced
- 1 (16 ounce) package small pasta shells
- Salt (Kosher or Sea Salt) and ground black pepper, to taste
- 1 pinch garlic salt
- 1 tablespoon butter
- 3 (11 ounce) cans condensed “Cream of Cheddar Cheese” soup
- 2/3 cup shredded Gouda or Smoked Gouda Cheese
- 1/4 cup grated Parmesan cheese
- 1 and 1/3 cups shredded Cheddar cheese

Steps:

Preheat oven to 350 degrees F

Place the diced onion in a large pot of lightly-salted water; bring to a boil. Cook the pasta in the same pot with the onions until al dente, 8 to 10 minutes; drain.

Transfer the onion and pasta to a casserole dish; season with salt, pepper, and garlic salt.

Stir the butter into the pasta mixture until the butter melts.

Add the Cheddar cheese soup, Gouda cheese, Parmesan cheese and 1/3 cup of Cheddar cheese; stir well.

Sprinkle remaining Cheddar cheese over top of the dish. For a nice and crunchy finish, sprinkle bread crumbs across the top.



Bake the noodles & cheese in preheated oven about 45 minutes.

If you'd like a crunchier crust, change oven setting to 'Broil' and cook until top is golden brown, about 4 minutes.

Enjoy with Beethoven's Symphony No. 9!