

Spicy Cheesy Mac N Cheese

The sauce has so much flavour but a little bit of bite! The pizza oil adds complexity and ensures a lump-free sauce, blending the oil and flour before adding the pan to the heat. This cheesy sauce is creamy dreamy and makes for a rocking mac n cheese - kids and adults will enjoy it!

1 lb dried pasta, penne, elbow or tortiglioni!
¼ cup all-purpose flour
¼ cup Pizza Oil
¼ tsp fresh cracked black pepper
½ tsp dry mustard
1 tsp sea salt
1 cups milk
1 cup chicken stock
1 ½ cups grated cheddar cheese
1 ½ cups grated mozzarella

Bring a pot of salted water to a boil. Cook pasta according to package directions to just aldente. Drain and set aside.

Whisk olive oil and flour together in a deep saucepan, then place over medium heat. Cook for 2 minutes then add in pepper, mustard and sea salt, stirring to combine. Slowly pour in milk and chicken stock, whisking sauce until smooth and blended.

Add half the cheese and begin stirring until melted and smooth, then stir all the remaining cheese, except ¼ cup. Add the cooked pasta to the cheese sauce, stirring to coat the pasta completely. and sprinkle the remaining cheese on top before serving.

Store any leftovers in an airtight container for in the fridge for up to 3 days.