

Blue Mac & Cheese



Serves 6

8oz elbow macaroni	1 small onion, finely chopped
1/2c Danish blue cheese, crumbled	2T garlic clove, finely minced
1c Parmesan cheese, freshly grated	salt and pepper
1/2c Peccarino cheese, freshly grated	1/2c milk
4T butter	1T parsley, dried

Preheat oven to 350. Spray baking dish with nonstick spray.

Cook and drain pasta. Place in large bowl. Add remaining ingredients. Mix well and be sure to mix long enough to let butter melt and cheese to be fully incorporated throughout.

Pour into prepared baking dish. Bake 45 minutes or until golden brown.

Prepare Ahead Tip

Mac and cheese can be prepared and kept covered in refrigerator for 24 hours. Bring to room temperature before baking.