

SUMMER HOUSE

SANTA MONICA®

GLUTEN-FREE MAC N' CHEESE

Serving Size: 2 Servings

INGREDIENTS

- 1 Tbsp. butter, plus 1 tsp. more
- 1 Tbsp. all-purpose gluten-free flour
- 1 cup half-and-half, plus up to 1 Tbsp. more
- ¼ cup shredded mozzarella
- 2 Tbsp. grated Parmesan cheese
- 2 slices American cheese
- 2 cups cooked gluten-free pasta, such as penne (about 4 oz. dry)
- Salt and pepper, to taste

METHOD

1. To make the cheese sauce, melt 1 Tbsp. butter in a medium saucepan over low heat. Add gluten-free flour and stir until incorporated.
2. In a separate small pot, heat the half-and-half over low heat until warm (do not boil).
3. Whisk the warm half-and-half into the butter/flour mixture and slowly increase heat while continuing to stir constantly.
4. Once the mixture starts to gently bubble and thicken, whisk in the mozzarella, parmesan and American cheese and cook until the cheeses are fully melted and the mixture is smooth. If the sauce seems too thick, add 1 tsp. of half-and-half at a time until you reach the desired consistency.
5. Add the pasta into the pan with cheese sauce and toss until hot. Stir in the extra butter and season with salt and pepper to taste.

