

# FOOD NEWS

THANKSGIVING EDITION

NOVEMBER 2023

Introducing our delicious, baked **Mac & Cheese** recipe—perfect for creating cherished moments with loved ones this holiday season!



*Prepared with joy and love by the Second Harvest staff, get ready to savor every cheesy bite and indulge in a bowl of pure comfort and happiness!*

## Baked Mac & Cheese

**Serves: 12**

**Prep Time: 10 Minutes**

**Cook Time: 60-70 Minutes**

### Ingredients

1 lb Elbow Macaroni  
5 Large Eggs  
3 1/2 cups of Heavy Cream  
1 lb of Sharp Cheddar, Shredded  
1 lb of Gouda, Shredded  
2 1/2 tsp of Cajun Seasoning  
1/2 tsp of Ground Mustard  
1/4 tsp of Ground Nutmeg  
1 lb of whole-milk Mozzarella, Shredded

### Directions

1. Preheat the oven to 375 degrees F. Bring a large pot of salted water to a boil.
2. Cook the macaroni according to the package directions until 3 minutes less than fully cooked. Drain and rinse under cold water until cooled; drain well. Add the cooked pasta back to the pot.
3. Put the eggs, heavy cream, Cajun seasoning, ground mustard, nutmeg, and a big pinch of salt in a medium bowl and whisk to combine. Pour over the cooked pasta and stir to combine.
4. Toss together the Cheddar, mozzarella, and Gouda in a large bowl. Add the cheeses to the pot and stir to evenly combine. Transfer the mixture to a 9-by-13-inch baking dish.
5. Bake until the center of the mac and cheese is set and the top is golden brown, 60 to 70 minutes. Let cool for about 10 minutes before serving.