



WHITE CHEDDAR AND PETITE TENDER MAC AND CHEESE

DIFFICULTY LEVEL: Beginner

SERVINGS:

2

INGREDIENTS

Petite Tender Ingredients

- 4oz Sterling Silver Petite Tender, diced
- Kosher salt and fresh cracked pepper
- 2 Tbsp. grapeseed oil

Garlic-Thyme Cremini Mushrooms Ingredients

- 2 Tbsp. Vegetable oil
- 1 cup Cremini mushrooms, quartered
- 2 cloves garlic, peeled, sliced thinly
- 1 tsp. fresh thyme leaves
- Salt and pepper to taste

White Cheddar Sauce Ingredients

- 4 oz. butter

Petite Tender Preparation

1. Season Petite Tender liberally and evenly with salt and pepper
2. Heat oil in a heavy bottomed Sautee pan over high heat.
3. Add Petite Tender and cook until browned, approximately 4-6 minutes, or until cooked to desired doneness.

Garlic-Thyme Cremini Mushrooms Preparation

1. Add oil to a medium Sautee pan and heat over medium-high heat.
2. Add mushrooms and cook, stirring often until browned, approximately 5 minutes.
3. Add garlic and cook for an additional 2 minutes.
4. Turn off heat, add fresh thyme, and season to taste with salt and pepper.
5. Remove and reserve.

White Cheddar Sauce Preparation

- ½ cup all-purpose flour
- 3 cups milk
- 6 oz. white cheddar, grated
- 12 oz Cavatappi pasta, cooked
- ¼ cup roasted tomatoes, quartered
- 1 Tbsp. pine nuts, toasted

1. In a medium sauce pot, over medium heat, add butter and cook until melted.
2. Add flour and stir for one minute more.
3. Whisk in milk and cook until mixture comes to a simmer.
4. Turn off heat and stir in white cheddar.

Assembly

1. Preheat oven to 350°
2. Mix together pasta with all ingredients and place in an oven proof dish.
3. Bake until cheese is melted and pasta is warmed through.