

Creole Mac and Cheese

allrecipes.com - February/March 2019

Servings: 8

*2 cups rigatoni
1 cup (4 ounce) andouille
sausage, diced
2 tablespoons butter
3/4 cup (1-1/2 slices) soft
white bread crumbs, finely
diced
1/2 cup (2 ounce) grated
Parmesan cheese
1 cup onion, chopped
1 cup (3 stalks) celery,
chopped
1 tablespoon flour
1/2 teaspoon paprika
1/2 teaspoon Dijon or
coarse-grain mustard
1 1/2 cups milk
1 1/2 cups (6 ounce)
shredded cheddar cheese
1 cup (4 ounce) shredded
Gruyere cheese
1/4 teaspoon Kosher salt
1/4 teaspoon black pepper
1/4 teaspoon cayenne
pepper (or more to taste)*

Preparation Time: 40 minutes

Grease a 9x13-inch baking pan or three-quart casserole dish.

In a pot, cook the rigatoni according to package directions until al dente. Drain.

Preheat the oven to 350 degrees.

Meanwhile, in a large skillet over medium heat, brown the sausage. Transfer to a small bowl with a slotted spoon.

In a skillet, melt one tablespoon of the butter. Stir in the bread crumbs. Cook until browned and crisp, 3 to 4 minutes. Transfer to a small bowl. Stir in the Parmesan cheese.

In the same skillet, melt the remaining one tablespoon of butter. Add the onion and celery. Cook, stirring, until softened, about 5 minutes. Add the flour, paprika and mustard. Stir to coat the vegetables. Add the milk. Bring to a boil over medium heat, stirring occasionally.

Reduce the heat. Simmer until thickened and bubbly, 5 to 8 minutes. Add the cheddar and gruyere cheeses. Cook, stirring, until melted. Stir in the salt, black pepper and cayenne.

Transfer the rigatoni to the prepared pan. Stir in the andouille and then the vegetable-cheese sauce. Sprinkle the bread crumb mixture evenly over the top.

Bake until the sauce is bubbly and the crumbs are browned, about 20 minutes.

Per Serving (excluding unknown items): 210 Calories; 12g Fat (51.0% calories from fat); 9g Protein; 17g Carbohydrate; 1g Dietary Fiber; 36mg Cholesterol; 276mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.