

Kicked up Mac n Cheese

Ingredients

1 box of elbows or rotini pasta
1 bag (or two cups) of shredded sharp cheddar cheese
1 can of evaporated milk
½ cup sour cream
1 t paprika
1 t powdered mustard
½ t cayenne pepper
½ t garlic powder
½ onion powder
1 t seasoned salt

Topping ingredients

2 T grated parmesan cheese
2 T bread crumbs
Olive oil

Directions

Cook pasta according to package directions

While this is happening, in a 4 quart saucepot, add evaporated milk and all spices. Heat over medium heat and whisk to incorporate. Add cheese. Let gently melt then turn off heat.

Once pasta is done, drain and return to pot. Add sour cream and stir to coat. Add cheese sauce and stir to coat. At this point you can add a can of drained tuna or ham, chicken or any meat. Dump pasta into a buttered or Pam-sprayed baking dish.

Sprinkle bread crumbs and parmesan cheese over the top. Drizzle olive oil. Bake at 375 for 25 minutes or until topping is golden brown and delicious.

Enjoy!