



# Valentina's Famous Mac N' Cheese

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## Ingredients

### Mac N Cheese:

- 16oz pasta
- 4 tbsp butter
- Olive oil for pan
- 3 cloves minced garlic
- 1/4 red onion diced
- 2 tbsp all purpose flour
- 1 cup milk (add a little extra if sauce gets to thick)
- 4oz feta
- 4 slices provolone chopped
- 3/4 c parmesan
- 4 cups shredded cheese
- Tsp grainy mustard
- Salt and pepper to taste

### Bread Crumb Layer:

- 2 c panko Bread Crumbs
- 2-3 tbsp oregano
- 1-2 tbsp thyme
- 1/4 tsp paprika
- 5-6 tbsp olive oil
- 1/4 c parmesan cheese
- Salt and pepper to taste

## Directions

- Add pasta to boiling water and cook until tender. Drain and set side.
- While pasta boils, in a separate pan over medium to high heat add a drizzle of olive oil to pan. Add diced onions stir until softened.
- Next Add garlic and continue stirring until just starts to brown.
- Add flour to pan and begin to whisk until all ingredients incorporated.
- Whisk in milk, cheeses, mustard and salt and pepper. Continue whisking over medium heat until mixture becomes thick and bubbly.
- Continue stirring for two more minutes.
- Add pasta into pan and stir to incorporate.
- Add pasta into Staub pan.
- In a separate bowl, stir all of the bread crumb ingredients together then top the pasta mixture with it.
- Bake in oven at 375 for about 15 minutes or until edges are bubbly and topping is browned. (If topping is crisping fast and sauce hasn't started to boil, you can put a piece of foil over it to keep the topping from burning.). Enjoy!