



Irish Cheddar Mac & Cheese

Prep: 15 minutes

Cook: 20 min • Serves: 12

- 1 box (1 pound) cavatappi pasta
- ¼ cup unsalted pure Irish butter
- ¼ cup all-purpose flour
- 4 cups whole milk
- 2 teaspoons ground mustard
- 1 teaspoon onion powder
- ¼ teaspoon salt
- ½ teaspoon ground black pepper
- 1½ packages (7 ounces each) Irish aged Cheddar cheese, shredded (about 2 cups)
- 1¼ cups thawed frozen sweet peas
- 1 cup crushed sea salt & vinegar kettle potato chips (about 3 ounces)
- 1½ teaspoons chopped fresh chives for garnish (optional)

1. Cook pasta as label directs; drain.

2. In medium saucepot, melt butter over medium heat; add flour and cook 1 minute, whisking constantly. Add milk, mustard, onion powder, salt and pepper; cook 10 minutes, or until slightly thickened, whisking frequently. Gradually add cheese, stirring until smooth and melted; fold in peas and pasta.

3. Serve pasta topped with chips garnished with chives, if desired. Makes about 13 cups.

*Approximate nutritional values per serving (1 cup):
479 Calories, 26g Fat (15g Saturated), 63mg Cholesterol,
509mg Sodium, 40g Carbohydrates, 2g Fiber, 6g Sugars, 21g Protein*