

LA CASITA CHORIZO MAC'N CHEESE

CATEGORY Dinner

COOK TIME 45 minutes +/-

INGREDIENTS

- 12 oz large elbow macaroni
- 1 cup milk
- 1 cup La Casita Hot Sauce Abuela's Mild
- 4 ounces cream cheese
- 1 cup Velveeta shreds
- 1 cup Monterey Jack cheese
- 16 ounces Mexican chorizo
- 1/2 cup minced onion
- 2 tablespoons flour
- 1 tablespoon butter
- breadcrumbs are optional

DIRECTIONS

(1) In a saucepan, melt butter and add flour to make a roux. Blend the milk into the roux on low heat. Add cream cheese and blend well. Slowly add in the shredded cheese. Add the salsa and blend well.

(2) Cook the chorizo and onion until completely cooked through. There will be little fat to drain off of this chorizo.

(3) Pour the cheese sauce over the chorizo and blend well.

(4) While cooking the cheese sauce and chorizo, boil the macaroni noodles and cook them al dente.

(5) Once cooked, drain water and add pasta to the meat and cheese.

(6) Pour the macaroni into a baking dish and top with additional shredded cheese, bread crumbs, or tortilla chip crumbs.

(7) Place the dish in a preheated oven and bake at 350° for 20 minutes, or until the cheese topping or breadcrumbs brown.



NOTES FROM LA CASITA

The ultimate homestyle Tex-Mex comfort food found in one casserole dish – Chorizo Mac'n Cheese. Not only did the family love this new twist on a classic side dish, but the leftovers reheated beautifully. And with side dishes like this, just add a green salad and dinner is done!

