



## Roasted Hatch Chile Mac N Cheese

Recipe adapted from Melissa's: The Freshest Ideas in Produce and Chef Tom Fraker.

### Ingredients

1 16-ounce box cavatappi or macaroni pasta  
3 tablespoons olive oil, divided  
8 tablespoons unsalted butter (½ cup)  
½ cup all-purpose flour  
2 cups milk  
1 cup crema or crème fraîche  
½ teaspoon freshly grated nutmeg  
2 cups preshredded cheddar-Jack cheese (about 8 ounces)  
2 cups preshredded Gouda cheese (about 8 ounces)  
1½ teaspoons smoked paprika, divided  
Salt  
Freshly ground white pepper  
4 fresh Hatch Chile peppers, charred, peeled, stems and seeds removed, finely diced  
¾ cup panko (Japanese breadcrumbs)

### Instructions

Prepare pasta according to package directions; drain. Drizzle with about 1 tablespoon oil to keep pasta from sticking.

Set EGG for indirect cooking (with convEGGtor) at 350°F/177°C.

Melt butter in a large saucepan over medium heat; whisk in flour until a smooth paste is formed, about 3 minutes. Whisk in milk, crema, and nutmeg until smooth; whisk in cheeses until completely melted. Whisk in 1 teaspoon paprika; whisk in salt and white pepper to taste. Remove from heat.

Add pasta and Hatch Chile to cheese mixture; toss together. Pour evenly a Rectangular Drip Pan.

In a bowl, combine remaining 2 tablespoons oil, remaining ½ teaspoon paprika, and breadcrumbs; stir in salt to taste.

Sprinkle evenly over pasta mixture.

Bake in EGG until bubbly and lightly browned, about 25 minutes. Let rest 5 minutes. Serve.

Serves: 12 (1¼ cups)