

Roasted Hatch Chile Mac n' Cheese



Ingredients:

- 5 hatch chiles
- 5 cups elbow macaroni
- 2 tablespoons unsalted butter
- ½ yellow onion, diced
- 4 tablespoons all purpose flour
- 2 cups whole milk
- 3 cups shredded jack cheese
- 4 ounces cream cheese

Preparation

Turn on your oven broiler.

Place chilies on a baking sheet 6 inches away from the broiler.

Broil 4-5 minutes on each side or until skin has started to blister and blacken.. Place chilies into a paper bag, close and let set for 15 minutes. After 15 minutes, peel away the skin of the chilies and remove the stem and seeds. The more seeds you leave the spicier the mac n' cheese will be. Dice the chilies.

Preheat the oven to 350 degrees

Bring a large pot of water to boil. Boil the macaroni 7-8 minutes or until al dente. Drain.

While pasta is cooking, melt the butter in a large pot over medium heat. Add onions. Cook till softened. Whisk in flour. Allow to cook for 1 minute. Slowly whisk in milk.

Once milk is warm, add in the jack and cream cheeses. Cook until melted. Fold in macaroni and chilies. Season to taste with salt. Pour macaroni and cheese into 2 quart casserole dish. Bake for 30 minutes at 350 degrees.