Avocado Mac and Cheese

Description

If you are an avocado lover, you will go crazy for this macaroni and cheese!

This avocado macaroni and cheese is so easy to make. It is perfect for busy weeknights or whenever you are craving a comforting meal, but feeling lazy. You don't even have to turn on the oven. To make the pasta, you boil the macaroni, make the avocado sauce in the food processor, and whisk together a cheesy sauce on the stove top. You combine everything in a big bowl and devour!

Summary

Yield: 4
Prep Time: 30 minutes

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Category: Pasta
Cuisine: American

Ingredients

- 8 oz dry elbow macaroni
- 2 clove garlic minced
- 2 avocados peeled and pitted
- 2 tbsp fresh lime juice
- 1/3 cup chopped cilantro
- 2 tbsp butter
- 1 cup milk
- 2 cup pepper jack cheese shredded

Instructions

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1. Bring water to a boil in a large pot. Salt the water and add in macaroni. Stir and cook until Al Dente, about 8-10 minutes. Drain and set aside.

2. While the pasta is cooking, make the avocado sauce by placing the garlic, avocados, lime juice, cilantro, salt and pepper into a food processor or blender. Process until smooth and creamy. Set aside.

3. To make the cheese sauce, place butter in a small saucepan and heat over medium heat. When butter is melted, whisk in flour to create a paste. Whisk in milk until smooth. Stir with a wooden spoon until the sauce starts to thicken. Add in Pepper Jack cheese and stir until cheese is melted and sauce is creamy.

4. Place macaroni in a large bowl. Pour the avocado sauce over the macaroni and stir until well coated. Add the cheese sauce and stir until macaroni is coated and creamy. Season with salt and pepper, to taste. Serve warm. Garnish with fresh avocado chunks, if desired.

Notes

Note-

the lime juice keeps the avocado from browning. The mac and cheese is best eaten the first day, but it is still good the second day. The pasta may turn slightly brown, but not bad. If you want a milder flavor, you can use Monterey Jack or White Cheddar Cheese.