

Mac & Cheeses with Roasted Chiles

Recipe from Marie Weeks of Valdosta, GA

Ingredients

4 poblano chile peppers	3 cups (12 oz) shredded Monterey Jack cheese
1 pound uncooked elbow macaroni	1 (4 oz) pkg goat cheese, crumbled
1/2 cup (1 stick) butter	1 teaspoon salt
1/2 cup all-purpose flour	1/4 cup Italian breadcrumbs
2 cups whipping cream	1/2 cup shredded Parmesan cheese
1 cup milk	

Preparation

Broil chile peppers on an aluminum foil-lined baking sheet 5 inches from heat about 5 minutes on each side or until chiles look blistered. Place chiles in a zip-top plastic bag; seal and let stand 10 minutes to loosen skins. Peel chiles; remove & discard seeds. Cut chiles into strips; set aside.

Prepare macaroni according to package directions; drain and set aside.

Melt butter in a dutch oven over low heat; whisk in flour until smooth. Cook 1 minute, whisking constantly. Gradually whisk in cream and milk; cook over medium heat, whisking constantly, 5 minutes or until mixture is thickened and bubbly. Stir in 2-3/4 cups Monterey Jack cheese, crumbled goat cheese, and salt until smooth. Stir in roasted chiles and macaroni.

Spoon mixture into a lightly greased 13- by 9-inch baking dish. Top evenly with Italian-seasoned breadcrumbs and Parmesan cheese. Bake at 375° F for 40 minutes. Remove from oven and sprinkle evenly with remaining 1/4 cup Monterey Jack cheese. Broil 5 inches from heat about 3 to 5 minutes or until cheese is golden and bubbly.