



FLAMING HOT CHEETOS MAC & CHEESE

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While tacky it was a great comfort food for my family this past year when nothing seemed comfortable. Huge fans of Flamin' Hot Cheetos in this house.

INGREDIENTS:

6 cups Flamin' Hot Cheetos, divided

5 cups whole milk

1 pound large elbow macaroni

1/2 cup unsalted butter, divided

1/4 cup flour

1 teaspoon Kosher salt

1 teaspoon cayenne pepper

2 cups mozzarella cheese, freshly shredded

2 cups cheddar cheese, freshly shredded

8 ounces American cheese, slices

DIRECTIONS:

1. Add 3 cups of Flamin' Hot Cheetos to your food processor and pulverize into crumbs.
2. Add to milk and let sit while pasta water comes to a boil and cooks (about 20 minutes).
3. Preheat the oven to 350 degrees.
4. Cook pasta 2 minutes shy of the directions on the box and drain (do not rinse).
5. Add 4 tablespoons of the butter to a large pot on medium heat and melt.
6. Whisk in the flour, salt and cayenne pepper and cook for 30 seconds.
7. Slowly whisk in the steeped milk and bring to a simmer.
8. Cook for 4-5 minutes until the milk has thickened, then add in the mozzarella cheese, cheddar cheese and American cheese.
9. Whisk well until the cheese is melted then fold in the cooked pasta.
10. Pour mixture into 13x9 baking dish and bake for 15 minutes.
11. While the pasta is baking, lightly crush the remaining Cheetos and add to a large frying pan with the remaining 4 tablespoons of butter on medium heat.
12. Stir, cooking for 1 minute until sizzling and the red color is intensified.
13. When pasta comes out of the oven top with buttery Cheetos and serve immediately.