



Chorizo Mac & Cheese

Yield: 10 servings

Ingredients:

- 12 ounces whole grain elbow macaroni
- 1 large egg
- 6 ounces milk
- ½ teaspoon granulated garlic
- ½ teaspoon onion powder
- 12 ounces JENNIE-O® Chorizo Ground Turkey Crumbles, #6397-40
- 1 ounce green bell pepper, diced
- 1 ounce red bell pepper, diced
- 1 ounce black beans, drained
- 1 ounce corn
- 12 ounces shredded cheddar cheese
- 12 ounces shredded Monterey jack cheese
- 1/8 cup butter
- 1 ½ cups bread crumbs

Directions:

1. Cook macaroni until al dente, drain.
2. Beat the egg and combine with milk, garlic, and onion powder.
3. Spread the chorizo, pepper, beans, corn, and cheese evenly in a 9x13 pan.
4. Stir in cooked macaroni.
5. Pour and stir the milk sauce into each pan.
6. Melt the butter.
7. Stir the bread crumbs into the melted butter.
8. Sprinkle the crumbs evenly over each pan.
9. Bake at 350°F for 40-50 minutes until the macaroni is set and the color is golden.
10. Let set for 15 minutes before cutting.

Recipe and photo courtesy of Jennie-O