



Down Under Mac and Cheese

Mac and cheese is just as popular Down Under as in America.
It gets that Aussie flavor from Australian grassfed beef.

Ingredients

- 6 tablespoons unsalted butter
- 1 pound ground Australian grassfed beef
- 2 tablespoons flour
- 4 cups milk
- 1 pound cubed velveeta
- 1 cup shredded mild cheddar cheese
- 3 cups uncooked shell pasta
- 1 cup sweet peas

For garnish:

- ½ cup Panko bread crumbs
- 2 teaspoons, plus more if desired, chopped fresh or dried rosemary leaves
- Kosher salt and black pepper to taste

Method

Preheat the oven to 425 degrees F. In a large sauce pot over MEDIUM-HIGH heat, melt 3 tablespoons of butter and add the ground beef. Break beef into small crumbles and cook until browned. Once cooked, place beef in a small bowl and set aside. Next, melt remaining butter and whisk in the flour to form a roux- cook for 1 minute. Whisk in the milk, ½ cup at a time, allowing it to thicken before adding the remaining milk. Once all the milk has been added, add the Velveeta and stir until melted. Turn off the heat, add the cheddar, and stir until melted. Cook pasta to package instructions. Stir the pasta, peas and the beef into the cheese sauce. Mix well and place in a 9x13 casserole dish.

To serve: In a small bowl, combine the bread crumbs and rosemary and season with salt and pepper. Top the mac ‘n’ cheese with the bread crumbs and bake for 25 minutes, or until golden and bubbly. Remove from the oven and top with more fresh rosemary (if desired). Serve immediately.

Cooking Equipment

- Stove
- Oven
- Wire whisk or fork
- Small bowl (big enough to hold 1 pound of cooked beef)
- Rubber spatula or wooden spoon
- (2) Large sauce pots (3qt or larger)
- Large Strainer/Colander
- 9x13 casserole dish

