

Mac Daddy Mac-n'-Cheese



Description

We all love the classic and heart-warming Mac-n'-Cheese. But here is the Daddy of all Mac- n'-Cheese recipes.

8 Serves **30** Mins Prep
45 Min Cook **350** Calories Per Serving

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Ingredients

- 2 shallots, peeled
- 3 cloves garlic
- 1 tsp. olive oil
- 4 slices pork or turkey bacon, diced, cooked
- 2 Tbsp. flour
- 4 cups cooking cream
- 1 tsp. chopped fresh thyme
- 1 cup shredded Emmental cheese
- 2 cups shredded Cheddar cheese
- Salt and freshly ground black pepper
- 1 pound Macaroni pasta, cooked
- ½ cup Panko breadcrumbs
- 2 Tbsp. melted butter
- 2 Tbsp. chopped fresh parsley

Buy ingredients from this recipe

8 Ingredients



Recipe By

Brahms Chouity

Brahms Chouity (@DaddyFoody), is a serial entrepreneur, award-winning social media influencer, and a 2-time TEDx Speaker. Aside from being one of the Arab World's leading food and lifestyle media content creators, he is also an avid entrepreneur.

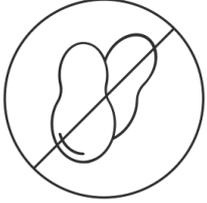
Method

1. Preheat your oven to 180 degrees C.
2. Cook the pasta in boiling water, and strain.
3. Place garlic in a small aluminum foil pouch and drizzle with olive oil. Roast 20 to 30 minutes or until tender. Remove from foil and chop.
4. Lightly fry shallots and bacon in olive oil until tender. Then add the roasted garlic into the pan.
5. Then add the flour and stir for 1 minute. Whisk in cooking cream and thyme. Reduce by a third.
6. Stir in cheeses until melted, creamy and thickened. Season to taste with salt and pepper.
7. Turn off the heat and gently stir in pasta. Place in a large casserole dish.
8. In a small bowl, mix together Panko breadcrumbs, butter and parsley. Top Mac n Cheese with Panko mixture and bake uncovered at same heat until bubbling and lightly browned on top, 20 to 25 minutes.

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Dietary & Lifestyle Information



Peanut Free