MAC & CHEESE & MORE

INGREDIENTS

14 oz. Plant-Based Taco Ground
1 pkg. Bucatini pasta, cooked according to package, then cut in half (reserve ½ cup of the cooking water)
4 T butter*
1 small red onion, chopped
1 T tomato paste
1 T chili powder
1 T chopped parsley
2 T flour
1 cup low-fat milk*
2 cups shredded Mexican cheese* blend + ½ cup for topping
2 T breadcrumbs
1 green onion, thinly sliced

** or your favorite vegan alternative*

TIME: 25 mins (Prep Time 8 mins / Cook Time 17 mins) SERVES: 4-6 TYPE: Vegetarian

INSTRUCTIONS

1. As pasta is cooking, melt 1 T butter in medium skillet and cook the red onion for 4 minutes over medium heat. Add tomato paste, chili powder and parsley, stir for 3 minutes. Add taco ground and cook until browned, approximately 5 minutes.
2. Spread this mixture into a lightly buttered baking dish.
3. Add 2 T of butter to large saucepan to melt. Then add flour and stir while cooking for 1 minute. Add milk and the reserved pasta water, stirring until thick, about 2 minutes. Add the cheese and the cooked pasta. Stir until well melted. Spread this mixture over the taco ground base in the baking dish. Mix remaining 1 T of butter, the breadcrumbs, and the remaining ½ cup of cheese. Sprinkle over the top of the pasta and broil until golden brown.
4. Top with green onion slices.

QUICK TIP Add a few dashes of your favorite hot sauce to bring some heat

Before the butcher™