

3 CHEESE MACARONI AND CHEESE

8 servings Prep 20 minutes Cook Time 30 minutes

INGREDIENTS

1/2 c. (1 stick) butter, plus more for baking dish

1 lb. elbow macaroni

1/2 c. flour

5 c. whole milk

1 1/2 tsp. kosher salt

Freshly ground black pepper

1 tsp. mustard powder

3 c. shredded cheddar

2 c. shredded Gruyère

1 1/2 c. grated Parmesan, divided

1 c. panko bread crumbs

3 tbsp. extra-virgin olive oil

Freshly chopped parsley, to garnish

DIRECTIONS

1. Preheat oven to 375°. Butter a 9"-x-13" baking dish. In a large pot of salted, boiling water, cook macaroni until al dente. Drain and set aside.
2. In a large saucepan, melt 1 stick butter. Sprinkle over flour and cook until slightly golden, 2 to 3 minutes. Pour in milk and whisk until combined. Season with mustard powder, salt, and pepper. Let simmer until starting to thicken, about 5 minutes.
3. Remove pan from heat and whisk in cheddar, Gruyère, and 1 cup Parmesan. Continue whisking until melted and smooth. Stir in cooked macaroni and transfer to prepared baking dish.
4. In a small bowl, combine remaining Parmesan with Panko and oil. Sprinkle mixture over macaroni, then season with more black pepper.
5. Bake until bubbly and golden, 25 to 30 minutes.
6. Garnish with parsley before serving. Let sit 10 minutes before serving.