

3 CHEESE MAC 'N CHEESE



- 1 egg**
- 1 12-oz can of evaporated whole milk**
- 1 Pinch of cayenne pepper**
- 1 Pinch of grated nutmeg**
- 1 1/3 cup grated/shredded muenster cheese**
- 4 slices deli muenster cheese**
- ½ cup shredded sharp cheddar**
- ½ cup parmesan cheese**
- ½ head of cauliflower (cut into florets)**
- 4 cups medium pasta shells**
- Salt and pepper to taste**

- 1.** Whisk egg, milk seasonings in bowl.
- 2.** Toss grated & shredded cheeses in separate bowl
- 3.** Bring large pot of water to boil, add cauliflower and cook until almost falling apart (about 7 minutes)
- 4.** Transfer with slotted spoon to a bowl. Keep water in pot and use to boil pasta and cook until al dente.
- 5.** Drain pasta and reserve ¼ cup of the water.
- 6.** Preheat oven broiler
- 7.** Combine egg mixture and grated cheeses in empty pot and cook over medium heat stirring constantly until cheese melts and sauce begins to thicken.
- 8.** Remove from heat and add cauliflower. Puree with an immersion blender until smooth and light. Stir in reserve pasta water until creamy.
- 9.** Toss cooked pasta in the sauce and season with salt and pepper. Transfer to shallow casserole dish and top with muenster slices. Broil until golden brown, about 5 minutes.