

# Recipe: Cheat Day Cajun Mac and Cheese

From the Kitchen of: *My Sister's Pantry*

## Ingredients:

2 1/2 Cups Uncooked Elbow Pasta  
6 Andouille Sausages, diced  
1 Red Pepper, diced  
1 TBS Olive Oil  
16 oz White Cheddar Cheese, grated  
2 TBS Butter  
1 TBS All Purpose Flour  
1 1/2 Cups Milk  
1 TBS Cajun Seasoning  
Smoked Paprika

## Directions:

Bring a large pot of salted water to boil, cook the pasta according to package directions. In a large pan, heat the 1 TBS of olive oil on med- high heat. Add the red peppers and sausage, cook for 10-15 minutes until browned. Using a slotted spoon remove the peppers and sausage place in a bowl. Wipe the pan clean, and preheat the oven to 350. In the same pan over med heat melt the 2 TBS Butter, then stir in the flour. Slowly stir in the milk, and cook until smooth and slightly thickened. Turn heat to low, pour in 4 cups of the shredded cheese. Whisk until the cheese has completely melted, then stir in the Cajun seasoning. To the cooked cheese sauce add the noodles, peppers, and sausage. Stir together making sure to coat all pasta. Then pour into baking dish. Top with remaining cheese, and sprinkle the whole top with smoked Paprika.. Bake for 15 minutes, then place under the broiler for several minutes until cheese is browned. Keep a close eye on it while under the broiler so it doesn't burn. Allow to cool slightly and enjoy.

