

Truffle Mac & Cheese

Publix Thanksgiving

Publix Aprons

Servings: 8

cooking spray

8 ounces elbow macaroni

3 teaspoons truffle oil, divided

8 ounces sliced baby portabella

mushrooms

1 teaspoon dried thyme

1 jar (15 ounce) mushroom Alfredo sauce

2 cups shredded Italian-blend cheese, divided

2 cups shredded Monterey Jack cheese, divided

Preparation Time: 25 minutes

Preheat the oven to 375 degrees.

In a large pot, bring water to boil for the pasta. Coat the inside of eight eight-ounce ramekins with cooking spray. Place the ramekins on a baking sheet for ease in handling. Cook the package according to package instructions. Drain the pasta. Transfer the pasta to a large bowl. Toss with one teaspoon of truffle oil.

Preheat a large, nonstick saute' pan on medium heat for 1 to 2 minutes. Place one teaspoon of truffle oil, the mushrooms and the thyme into the pan. Cook for 4 to 5 minutes or until the mushrooms are golden.

Stir in the Alfredo sauce. Simmer for 3 to 4 minutes to blend the flavors. In a bowl, combine the Italian-blend and Monterey Jack cheeses. Remove the pan from the heat. Stir in three cups of the cheese until melted and smooth.

Stir the mushroom mixture into the pasta until blended. Spoon the mixture into the ramekins (about one cup per ramekin). Top with the remaining one cup of cheese.

Bake for 12 to 14 minutes or until the cheese is bubbly. Drizzle the remaining teaspoon of truffle oil over the top. Serve.

Per Serving (excluding unknown items): 211 Calories; 9g Fat (38.8% calories from fat); 11g Protein; 21g Carbohydrate; 1g Dietary Fiber; 25mg Cholesterol; 154mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1 Lean Meat; 1 Fat.