



Bacon Pesto Homemade Mac and Cheese

READY IN



40 min.

SERVINGS



10

CALORIES



935 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 0.3 teaspoon pepper black freshly ground
- 4 slices cheddar cheese
- 4 chili peppers whole green english trimmed to fit inside muffin drained
- 1.5 pounds bacon crumbled cooked
- 0.5 cup hash browns cooked
- 4 large eggs
- 1 pound elbow macaroni dry
- 4 muffins split english toasted
- 0.5 cup flour all-purpose

- 4 slices muffins english
- 0.5 teaspoon kosher salt
- 1 cup cheddar cheese shredded
- 3 cups milk whole divided
- 8 ounces basil pesto prepared
- 1 cup mozzarella cheese shredded
- 0.5 cup butter unsalted

Equipment

- frying pan
- sauce pan
- whisk
- dutch oven

Directions

- Cook pasta according to package directions.
- Drain and set aside.
- Place butter into a medium saucepan over medium heat. Swirl pan until butter is melted then whisk in flour, salt and pepper.
- Whisk for 2 minutes, until bubbly and thick. Slowly whisk in 3 cups milk until well combined. Continue whisking and stirring until thickened, 2-3 minutes. Reduce heat to low and stir in cheeses until melted.
- Place cooked pasta into a large dutch oven or pot over low heat.
- Pour in cheese sauce, stirring to combine. Stir in pesto then add bacon pieces saving 1 cup for garnishing plates. Stir until combined. Season with additional salt and pepper to taste.
- Serve warm. Mac and cheese will set and get thick if not served immediately. To loosen sauce add splashes of additional milk to desired consistency.

Nutrition Facts



■ PROTEIN **19.24%** ■ FAT **55.03%** ■ CARBS **25.73%**

Properties

Glycemic Index:37.6, Glycemic Load:12.48, Inflammation Score:-7, Nutrition Score:25.635217537051%

Nutrients (% of daily need)

Calories: 934.54kcal (46.73%), Fat: 56.53g (86.98%), Saturated Fat: 22.73g (142.04%), Carbohydrates: 59.45g (19.82%), Net Carbohydrates: 56.52g (20.55%), Sugar: 5.93g (6.59%), Cholesterol: 203.71mg (67.9%), Sodium: 1854.81mg (80.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 44.48g (88.96%), Selenium: 80µg (114.29%), Phosphorus: 631.98mg (63.2%), Vitamin B3: 8.96mg (44.81%), Vitamin B1: 0.58mg (38.98%), Calcium: 356.49mg (35.65%), Vitamin B2: 0.56mg (33.21%), Zinc: 4.53mg (30.18%), Manganese: 0.6mg (29.9%), Vitamin B12: 1.79µg (29.84%), Vitamin B6: 0.58mg (28.77%), Vitamin A: 1303.33IU (26.07%), Potassium: 689.67mg (19.7%), Vitamin B5: 1.84mg (18.41%), Magnesium: 72.91mg (18.23%), Copper: 0.29mg (14.48%), Iron: 2.36mg (13.09%), Vitamin D: 1.8µg (12.01%), Fiber: 2.93g (11.72%), Folate: 43.87µg (10.97%), Vitamin E: 1.01mg (6.76%), Vitamin K: 2.42µg (2.3%), Vitamin C: 1.1mg (1.33%)