



Creamy Pizza Macaroni and Cheese

READY IN



55 min.

SERVINGS



10

CALORIES



685 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 1 cup bread crumbs italian
- ☐ 1 pound cream cheese room temperature
- ☐ 0.5 teaspoon pepper red crushed
- ☐ 1 pound elbow macaroni
- ☐ 1 cup gruyere cheese shredded
- ☐ 2.5 cups half-and-half
- ☐ 10 servings kosher salt
- ☐ 0.5 cup tomatoes prepared
- ☐ 0.8 teaspoon oregano dried

- ☐ 0.3 cup parmesan grated
- ☐ 3 ounces pepperoni thinly sliced into 1/4-inch rounds
- ☐ 3 cups sharp cheddar shredded
- ☐ 0.5 cup sun-dried tomatoes packed in olive oil, roughly chopped, and 1/4 cup sun-dried tomato oil

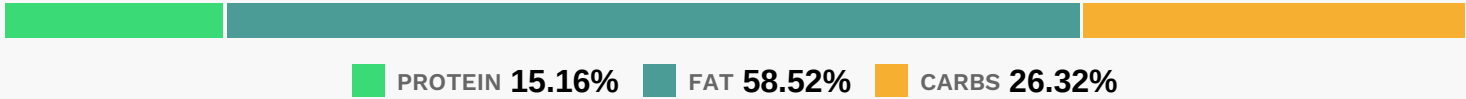
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ pot
- ☐ baking pan

Directions

- ☐ Set an oven rack 6 inches from the heat source and preheat the oven to 425 degrees F.
- ☐ Bring a large pot of salted water to a boil.
- ☐ Add the macaroni and cook until it is al dente, about 6 minutes. Strain, reserving 1 3/4 cups of the pasta water. Set aside.
- ☐ Heat the half-and-half, oregano and crushed red pepper in a large saucepan over medium heat until the mixture just comes to a simmer. Continue simmering until the half-and-half is reduced to 1 1/2 cups, about 15 minutes.
- ☐ Add the cream cheese and stir until melted.
- ☐ Whisk in the Cheddar and Gruyere until all the cheese is melted and the sauce is smooth.
- ☐ Add the macaroni and reserved pasta water to the saucepan and stir to combine. (The mixture will look very loose, but the pasta will suck up a lot of the sauce as it bakes.) Gently stir in the marinara sauce, sun-dried tomatoes and pepperoni and season with more salt if needed.
- ☐ Pour into a 13-by-9-inch baking dish. Toss the bread crumbs, Parmesan and sun-dried tomato oil together in a small bowl and sprinkle evenly over the macaroni and cheese.
- ☐ Bake until the cheese is bubbly and the bread crumbs are lightly browned and crispy, about 10 minutes.

Nutrition Facts



Properties

Glycemic Index:18.9, Glycemic Load:1.88, Inflammation Score:-8, Nutrition Score:18.864347737768%

Nutrients (% of daily need)

Calories: 685.22kcal (34.26%), Fat: 44.83g (68.97%), Saturated Fat: 25.03g (156.45%), Carbohydrates: 45.36g (15.12%), Net Carbohydrates: 42.86g (15.58%), Sugar: 8.98g (9.97%), Cholesterol: 125.36mg (41.79%), Sodium: 942.24mg (40.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 26.13g (52.27%), Selenium: 49.44µg (70.63%), Calcium: 533.08mg (53.31%), Phosphorus: 482.09mg (48.21%), Manganese: 0.6mg (30.13%), Vitamin B2: 0.5mg (29.68%), Vitamin A: 1441IU (28.82%), Zinc: 3.29mg (21.92%), Magnesium: 64.25mg (16.06%), Vitamin B12: 0.93µg (15.43%), Potassium: 538.27mg (15.38%), Copper: 0.26mg (13.15%), Vitamin B5: 1.11mg (11.1%), Vitamin B6: 0.22mg (11.06%), Vitamin B3: 2.1mg (10.52%), Fiber: 2.51g (10.03%), Vitamin B1: 0.15mg (9.84%), Iron: 1.63mg (9.06%), Vitamin E: 1.22mg (8.12%), Folate: 30.09µg (7.52%), Vitamin K: 7.24µg (6.89%), Vitamin C: 3.56mg (4.32%), Vitamin D: 0.41µg (2.7%)