

Four-Cheese Macaroni

 Vegetarian

READY IN



60 min.

SERVINGS



6

CALORIES



838 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 9 tablespoons butter
- 2 eggs beaten
- 16 ounce elbow macaroni
- 0.1 teaspoon pepper black
- 1.5 cups half and half
- 0.5 cup monterrey jack cheese shredded
- 0.5 cup muenster cheese shredded
- 8 ounces processed cheese food cubed

- 0.3 teaspoon salt
- 0.5 cup sharp cheddar cheese shredded
- 0.5 cup cheddar cheese shredded
- 1 tablespoon vegetable oil

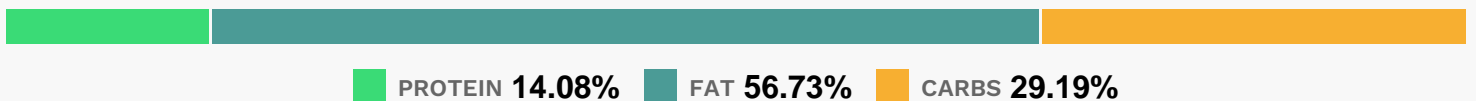
Equipment

- bowl
- sauce pan
- oven
- pot
- casserole dish

Directions

- Bring a large pot of lightly salted water to a boil.
- Add the oil and the pasta and cook for 8 to 10 minutes or until al dente; drain well and return to cooking pot.
- In a small saucepan over medium heat, melt 8 tablespoons butter; stir into the macaroni.
- In a large bowl, combine the Muenster cheese, mild and sharp Cheddar cheeses, and Monterey Jack cheese; mix well.
- Preheat oven to 350 degrees F (175 degrees C).
- Add the half and half, 1 1/2 cups of cheese mixture, cubed processed cheese food, and eggs to macaroni; mix together and season with salt and pepper.
- Transfer to a lightly greased deep 2 1/2 quart casserole dish.
- Sprinkle with the remaining 1/2 cup of cheese mixture and 1 tablespoon of butter.
- Bake in preheated oven for 35 minutes or until hot and bubbling around the edges; serve.

Nutrition Facts



Properties

Glycemic Index:36.17, Glycemic Load:0.56, Inflammation Score:-8, Nutrition Score:22.086086861465%

Nutrients (% of daily need)

Calories: 838.26kcal (41.91%), Fat: 52.89g (81.37%), Saturated Fat: 30.1g (188.13%), Carbohydrates: 61.22g (20.41%), Net Carbohydrates: 58.79g (21.38%), Sugar: 5.65g (6.28%), Cholesterol: 194.94mg (64.98%), Sodium: 1164.63mg (50.64%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 29.53g (59.07%), Selenium: 70.13µg (100.18%), Calcium: 760.03mg (76%), Phosphorus: 648.93mg (64.89%), Manganese: 0.72mg (36.13%), Vitamin A: 1532.01IU (30.64%), Vitamin B2: 0.48mg (27.96%), Zinc: 3.69mg (24.6%), Vitamin B12: 1.26µg (21.07%), Magnesium: 68.37mg (17.09%), Copper: 0.26mg (13.23%), Vitamin B6: 0.21mg (10.47%), Vitamin E: 1.55mg (10.36%), Potassium: 358.94mg (10.26%), Vitamin B5: 1.02mg (10.17%), Fiber: 2.43g (9.72%), Iron: 1.65mg (9.19%), Folate: 32.76µg (8.19%), Vitamin K: 8.52µg (8.11%), Vitamin B3: 1.43mg (7.14%), Vitamin B1: 0.11mg (7.13%), Vitamin D: 0.75µg (4.97%)