

DINNER

Three-Cheese Mac and Cheese Bake

8 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
65 min	45 min	10 min	6	\$1.32	693 kcal



Three-Cheese Mac and Cheese Bake takes approximately 1 hour and 5 minutes from beginning to end. One portion of this dish contains about 30g of protein, 31g of fat, and a total of 693 calories. For \$1.32 per serving, you get a main course that serves 6. This recipe is liked by 17 foodies and cooks.

Ingredients

- ☐ ¼ cup shredded Asiago cheese

☐ ¼ teaspoon black pepper

☐ 16 ounce package elbow macaroni

☐ 2½ cups milk

☐ 2/3 cup panko bread crumbs

☐ ¼ teaspoon salt
- ☐ 6 slices bacon

☐ 1 teaspoon butter, melted

☐ 3 tablespoons all-purpose flour

☐ ½ cup finely chopped onion

☐ ½ cup shredded provolone cheese

☐ 2 cups shredded sharp Cheddar cheese

EQUIPMENT Bowl, Frying pan, Paper towels, Sauce pan, Oven, Pot, Baking pan, Stove

Method

- 1 Preheat oven to 450 degrees F. Coat a 3-quart baking dish with cooking spray; set aside until ready to use. Cook macaroni according to package directions in a large pot.
- 2 Drain and return to the pot; cover to keep warm. Cook bacon until crisp in a large skillet.
- 3 Remove and drain on paper towels.
- 4 Melt the 3 tablespoons butter over medium heat in a large saucepan.
- 5 Add onion; cook for 5 minutes, stirring occasionally. Stir in flour, salt, and pepper. Stir in milk. Cook, stirring constantly, until thickened and bubbly.
- 6 Gradually add cheddar cheese, provolone cheese, and the 1/3 cup Asiago cheese, stirring constantly until cheeses have melted and the sauce is smooth. Stir the cheese sauce into the cooked macaroni. Crumble the bacon and stir into the macaroni mixture.
- 7 Transfer mixture to baking dish.
- 8 [Cleaning tip: Once the stove top is cool, wipe up any oil splatters or spills with Clorox® Disinfecting Wipes*. Rinse hands once complete.]
- 9 Combine the panko, the remaining 1/4 cup Asiago cheese, and the 1 teaspoon melted butter in a small bowl.
- 10 Sprinkle panko mixture over the macaroni.
- 11 Bake for 10 minutes or until top is golden brown.
- 12 Let stand 10 minutes before serving.

Nutrition per serving

693

KCAL

30 g

PROTEIN

31 g

FAT

72 g

CARBS

Saturated Fat	15.3 g · 96% of daily needs
Fibre	3.1 g · 12% of daily needs
Sugar	8.1 g · 9% of daily needs
Sodium	734 mg · 32% of daily needs
Cholesterol	76.6 mg · 26% of daily needs
Vitamin C	1 mg · 1% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/three-cheese-mac-and-cheese-bake-148639