



## Spicy Asian Macaroni and Cheese

**Yield:** 6 servings

| INGREDIENTS  | MEASUREMENTS  |
|--|---------------|
| Elbow macaroni, medium shells, or other medium sized pasta shape | 2 cups        |
| Heavy cream  | 1 cup         |
| Egg — lightly beaten   | 3 each        |
| SupHerb Farms Fusions® Asian Mirepoix                            | 1/4 cup       |
| White cheddar cheese — grated                                    | 1 cup         |
| White american cheese — grated                                   | 1/2 cup       |
| Butter — cut into small pieces                                   | 3 tablespoons |
| Salt and pepper  | to taste      |

### PREPARATION

1. Preheat oven to 350°F.
2. Butter a 1.5 quart baking dish and set aside.
3. Add 2 quarts water to a large heavy bottom pan, bring to a boil and add pasta. Cook until done, drain and set aside.
4. Add heavy cream, egg, SupHerb Farms Fusions® Asian Mirepoix and cheese to a large mixing bowl. Blend well.
5. Add cooked pasta to the baking dish, pour cheese mixture over pasta.
6. Distribute butter pieces on top of the macaroni and cheese.
7. Bake uncovered for 45 minutes.
8. Season with salt and pepper. Serve immediately.