

## Western Style Mac & Cheese



### INGREDIENTS

- fc** 2 cups elbow macaroni
- 1/2 cup chopped onion, green pepper, red pepper
- 3 Tbsp. butter
- 2 1/4 cups milk
- fc** 2 Tbsp. flour
- fc** 1 1/4 tsp chili powder
- fc** 1/2 tsp salt
- 2 cups shredded cheddar
- fc** 1 cup crushed tortilla chips
- 1/4 cup chopped cilantro



**fc** = food club® brand

### DIRECTIONS

Cook macaroni, drain well. In a medium skillet, melt 1 Tbsp butter. Add onion, green & red pepper; sauté until soft. Warm remaining butter in large saucepan on medium heat, stir in flour, chili powder, salt and cayenne. Gradually whisk in warm milk and stir over medium heat until thick & smooth. Reduce heat, add cheese and stir until melted. Stir in macaroni and vegetables. Top with crushed tortilla chips and cilantro and serve.