



## Green Mountain Bacon Ends Macaroni and Cheese

PREPPING TIME: 15 MINS

COOKING TIME: 35 MINS

### Ingredients

- 8 ounces elbow macaroni (or your preferred pasta shape)
- 1 cup Green Mountain Bacon Ends, diced
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups milk
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- 1/2 teaspoon onion powder
- Salt and pepper to taste
- Chopped fresh parsley for garnish (optional)

### Directions

- Preheat your oven to 350°F (175°C). Grease a 9x13-inch baking dish and set aside.
- Cook the elbow macaroni according to the package instructions in a large pot of salted boiling water until al dente. Drain and set aside.
- In a skillet, cook the diced Green Mountain Bacon Ends over medium heat until crispy. Remove from the skillet and set aside, leaving the rendered bacon fat in the skillet.
- In the same skillet, melt the butter over medium heat. Once melted, whisk in the flour to form a roux. Cook for 1-2 minutes, stirring constantly, until the roux is golden brown and fragrant.
- Gradually whisk in the milk, stirring constantly to prevent lumps from forming. Cook the mixture until it thickens, about 5-7 minutes.
- Reduce the heat to low and stir in the shredded cheddar cheese and shredded mozzarella cheese until melted and smooth. Season with garlic powder, onion powder, salt, and pepper to taste.



- Add the cooked elbow macaroni and crispy Green Mountain Bacon Ends to the cheese sauce, stirring until well combined.
- Pour the macaroni and cheese mixture into the prepared baking dish, spreading it out evenly.
- Bake in the preheated oven for 20-25 minutes, or until the top is golden brown and bubbly.
- Remove from the oven and let it cool for a few minutes before serving.
- Garnish with chopped fresh parsley if desired, and serve the Green Mountain Bacon Ends Macaroni and Cheese hot as a comforting and indulgent dish for any occasion!

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