

The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest

Category: Entrée

Toxic Waste Mac & Cheese

Ingredients:

1/4 cup unsalted butter
1/3 cup all-purpose flour
2 1/2 cups milk or half & half
1/2 teaspoon sea salt
1/4 teaspoon ground black pepper
1/4 teaspoon paprika
1 teaspoon onion powder
1 tablespoon dry mustard powder
pinch cayenne pepper
8 ounces Vermont sharp white cheddar cheese
1 package frozen spinach (thawed and drained)
green food coloring
1 pound box pasta (your choice), cooked and drained
1 head fresh cauliflower (steamed**)



Directions:

Melt butter in a large pan/Dutch oven over medium-low heat. Add the flour and whisk to combine. Simmer, stirring constantly for 1 to 2 minutes. Pour in the milk and whisk to combine and remove all lumps. Add the salt, pepper, onion powder, paprika, cayenne, and mustard, stir to combine. Continue cooking until mixture starts to simmer, 6 to 8 minutes.

Remove from heat and add the grated cheese. Stir until melted and completely combined. Add the drained spinach, stir to combine. Add a few drops of green food coloring to get the desired effect. Add the drained pasta and stir until completely coated.

Stir in the steamed cauliflower, and serve immediately.

**Leave the cauliflower in large chunks and wait until the very end to add them so they stay whole, they look creepier sitting near the top.