

CREAMY PESTO MACARONI

Yields: 6 Servings

INGREDIENTS:

- 12oz Elbow Macaroni Pasta (or preferred pasta), Al Dente
- 4 Tbsp Butter
- ¼ cup All- purpose Flour
- 2 cups whole Milk
- **1 cup Pineland Farms Sharp Cheddar, shredded**
- **1 cup Pineland Farms Baby Swiss Cheese, shredded**
- TT Salt & Pepper
- 1 cup Frozen Peas, thawed
- 1 tsp Red Pepper Flakes

Pesto:

- 1 cup Fresh Basil Leaves
- ½ cup Parmesan Cheese
- 1 Clove Garlic, crushed
- 1 Tbsp Lemon Juice, freshly squeezed
- ¼ cup Pine Nuts
- ¼ cup Olive Oil



INSTRUCTIONS:

1. Bring a large pot of salted water to a boil. Add the macaroni and cook until just al dente. Drain and set aside.
2. While the pasta is cooking, add all the ingredients to make the pesto in a food processor. Process until smooth, then set aside.
3. In a large pot, melt the butter over medium heat. Reduce heat to low and whisk in flour creating a roux. Slowly pour in the milk while whisking until smooth.
4. Increase heat to medium continuing to whisk until thick and bubbly. Stir in Pineland Farms cheeses stirring until melted and smooth.
5. Add the pasta, stirring to combine and cook until warmed. Season to taste with salt and pepper. Stir in peas, the fresh pesto and a pinch of red pepper flakes.

Enjoy!

Recipe by our chef, Emily McQuarrie!