



Garlic Parmesan Mac and Cheese Recipe

Introduction

Garlic Parmesan Mac and Cheese

Indulge in a creamy and cheesy delight with this Garlic Parmesan Mac and Cheese recipe. The combination of cavatappi pasta with a rich and flavorful cheese sauce infused with garlic and Parmesan creates an irresistible dish that is perfect for any occasion. Whether you're searching for a comforting meal or a side dish to impress your guests, this recipe will not disappoint.

Detailed Ingredients with measures

Cavatappi pasta

8 ounces

Unsalted butter

4 tablespoons

Garlic, minced

4 cloves

All-purpose flour

3 tablespoons

Milk

1½ cups, or more as needed

Heavy cream

½ cup

Dijon mustard

1 tablespoon

Dried thyme

1 teaspoon

Shredded mozzarella cheese

1¼ cups

Crumble gorgonzola cheese

¼ cup

Freshly grated Parmesan cheese

¼ cup

Kosher salt and freshly ground black pepper

to taste

Chopped fresh chives

2 tablespoons

Prep Time

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time

20 minutes

Total Time

35 minutes

Yield

Serves 4-6

With this simple yet delectable recipe for Garlic Parmesan Mac and Cheese, you can create a comforting and flavorful dish that is sure to please everyone at your table. Enjoy!

Detailed Directions and Instructions

Cook the Pasta

In a large pot of boiling salted water, cook the cavatappi pasta according to the package instructions until al dente. Drain well and set aside.

Prepare the Sauce

In a saucepan over medium heat, melt the unsalted butter. Add the minced garlic and cook, stirring frequently, until fragrant, about 1-2 minutes.

Make the Roux

Whisk in the all-purpose flour and cook until lightly browned, about 1 minute.

Add Liquids and Seasonings

Gradually whisk in the milk, heavy cream, Dijon mustard, and dried

thyme. Continue to cook, whisking constantly, until the mixture is well incorporated and slightly thickened, about 1-2 minutes.

See also Turtle Poke Cake

Incorporate the Cheeses

Stir in the shredded mozzarella, crumbled gorgonzola, and grated Parmesan cheese. Continue to stir until the cheeses are melted and the sauce is smooth. If the sauce becomes too thick, add more milk as needed to reach the desired consistency. Season with kosher salt and freshly ground black pepper to taste.

Combine Pasta and Sauce

Add the cooked pasta to the sauce and gently toss to combine, ensuring the pasta is evenly coated with the cheese sauce.

Serve

Serve immediately, garnished with chopped fresh chives if desired.

Notes

Pasta Choice

Cavatappi works well, but you can substitute with elbow macaroni or any pasta you prefer.

Cheese Variations

Feel free to experiment with other cheeses like cheddar or fontina for different flavor profiles.

Storage

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stove or in the microwave, adding a splash of milk to restore creaminess.

Serving Suggestions

This dish pairs well with a side salad or garlic bread for a complete meal.



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Cook Techniques

Cooking Pasta

In a large pot, bring salted water to a boil and cook the cavatappi pasta according to package instructions. The goal is to achieve an al dente texture, which means the pasta should be firm to the bite.

Preparing the Sauce

Melt unsalted butter in a saucepan over medium heat. Add minced garlic and cook until fragrant. This step infuses the butter with garlic flavor, which is essential for the dish.

Making the Roux

Whisk in all-purpose flour to create a roux. Cook it until lightly browned, which helps to develop the flavor and gives the sauce a thicker consistency.

See also [Egg Fried Rice](#)

Adding Liquids and Seasonings

Gradually incorporate milk and heavy cream while whisking continuously. This ensures a smooth base for the cheese sauce. Add Dijon mustard and dried thyme for flavor enhancement.

Incorporating the Cheeses

Once the sauce has thickened, stir in mozzarella, gorgonzola, and Parmesan cheeses. Mixing these cheeses into the sauce creates a rich and creamy texture.

Combining Pasta and Sauce

Add the cooked pasta to the cheese sauce and gently toss to ensure every piece of pasta is coated evenly. This step is crucial for achieving a cohesive and flavorful dish.

Serving

Serve the dish immediately while it's hot, garnished with fresh chives to add a touch of color and flavor.

FAQ

Can I use a different type of pasta?

Yes, you can substitute cavatappi with other pasta types like elbow macaroni, penne, or fusilli, keeping in mind the cooking time may vary.

What can I substitute for gorgonzola cheese?

If you don't have gorgonzola, you can use other blue cheeses or skip it altogether if you prefer a milder flavor.

How do I store leftovers?

Store leftover mac and cheese in an airtight container in the refrigerator for up to 3-4 days.

Can this dish be made ahead of time?

Yes, you can prepare the cheese sauce ahead and combine it with the pasta before serving. Reheat it on the stove or in the oven until warmed through.

Can I add vegetables to the mac and cheese?

Absolutely! You can add cooked vegetables like broccoli, spinach, or tomatoes to enhance nutrition and flavor.

Conclusion

Garlic Parmesan Mac and Cheese is a delightful blend of creamy cheeses and savory garlic, making it a comforting dish perfect for any occasion. With its rich flavors and satisfying texture, this recipe is bound to become a favorite in your household.

See also [Gulab Jamun Kulfi Cake](#)

More recipes suggestions and combination

Truffle Mac and Cheese

Add a touch of elegance by incorporating truffle oil into your cheese sauce. This sophisticated spin elevates the dish with a unique earthy flavor.

Buffalo Chicken Mac and Cheese

Spice things up by adding shredded buffalo chicken and a dash of hot sauce, creating a zesty and hearty meal that packs a punch.

Veggie-Packed Mac and Cheese

Boost your nutrition by mixing in sautéed vegetables like spinach, broccoli, or bell peppers. This adds color and health benefits without sacrificing flavor.

Five-Cheese Mac and Cheese

Take the cheese factor to the next level by using a blend of five different cheeses, such as cheddar, gouda, fontina, mozzarella, and blue cheese for a rich and decadent dish.

Lobster Mac and Cheese

Indulge in luxury by incorporating fresh lobster meat into your mac and cheese. This seafood twist is perfect for special occasions or when you want to impress your guests.

Mac and Cheese with Bacon

For a smoky flavor, mix crispy bacon bits into your mac and cheese. The savory crunch adds a delightful contrast to the creamy pasta.

Spinach and Artichoke Mac and Cheese

Inspired by the classic dip, blend in spinach and artichoke hearts for a cheesy and tangy variation that is sure to be a hit.



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