

STEAKHOUSE SPINACH MAC & CHEESE

YOU'LL FIND THAT THIS SHAKE-UP COMES TOGETHER EVEN EASIER THAN THE GROCERY STORE BOXED VERSION.

STEAK, SPINACH, PASTA & CHEESE... THAT'S ALL I HAVE TO SAY!

NOT TO MENTION HOW MUCH MORE FLAVOR IT BRINGS TO YOUR DINNER TABLE!

STEPS

1

- 🔪 Begin by grating 2 C. of Monterey jack cheese or pepper jack cheese (if you like a little spice).
- 🔪 A good cheddar also is a nice choice. Set it aside.

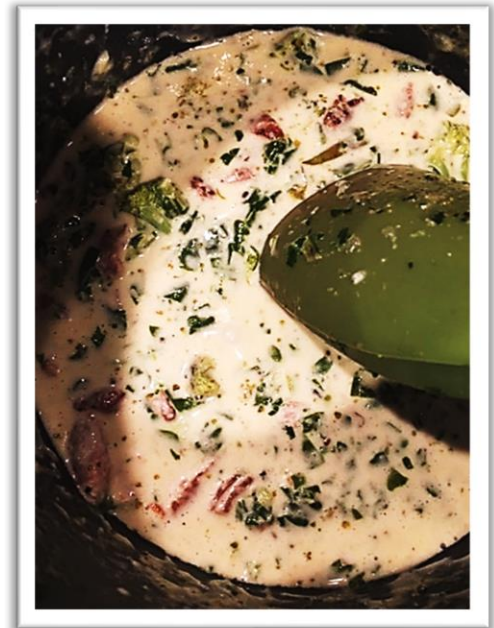
2

- 🔪 Warm the Chowder (1 1/2 C.) in a saucepan on low.
- 🔪 If it begins to bubble too much, turn it off.
- 🔪 Between the warmth of the pasta, Chowder & cheese, all will come together nicely to make a ridiculous stovetop...

MAC & CHEESE

3

- 🔪 Once the Chowder is warm, mix in the grated cheese until it's melty & coagulated.
- 🔪 It should look similar to Queso.
- 🔪 Turn the heat down to LOW, put a lid or some foil on the cheesy Chowder until the pasta is done – which is next.



REDUCING CHOWDER

PASTA

4

- 🔪 Using a good size pot, fill it halfway with water & bring to a boil.
- 🔪 For this meal, I used old school elbows, but you can use any kind of short pasta you like.
- 🔪 Typically, I preach salting the water so that it tastes like the sea, but in this case, the Chowder & cheese brings plenty of salt to the dish so you can skip that step – or just add a little (good pinch) salt to the water.

5

- 🔪 As always with pasta, boil it 1 to 2 minutes shorter than the package directions.
 - 🔪 The sauce will continue to cook the pasta as you combine it all together – **No mushy pasta here, please – or EVER!**
- Try to contain yourself for the challenging finish**
- 🔪 Drain the pasta, pour it into the pot of Chowder cheesiness & stir together.

WHEW! THAT'S ONE ROUGH SHAKE-UP!

