

Natrel[®]

Piri-Piri Mac & Cheese with Chèvre des Alpes

Portuguese chicken is delicious all on its own, or served in a salad or tortilla—so why not in Mac & Cheese? The juicy smoky chicken is basted with a spicy sauce of piri-piri, paprika, and garlic. In a Mac & Cheese with chorizo and Chèvre des Alpes goat cheese, it's simply succulent!



SERVES

4-6

PREPARATION TIME

30MIN.



COOKING TIME

30MIN.



Ingredients

375 G macaroni, cooked al dente
¼ CUP Natrel Butter
1 onion, finely chopped
2 cloves garlic, finely chopped
¼ CUP flour
3 CUPS Natrel Fine-Filtered 2% milk
1 CUP Natrel Lactose Free 35% cream
2 CUPS Manchego Agropur Import Collection cheese, grated
125 G Chèvre des Alpes goat cheese
¼ CUP black olives, sliced
3 green onions, minced
Salt and pepper to taste
Store-bought or homemade Portuguese chicken

Preparation

1. Preheat oven to 400°F (200°C).

Sauce

1. In a saucepan, melt butter and soften onion and garlic.
2. Add flour and stir for 1 minute, making sure the flour doesn't brown.
3. Add milk and cream, beating with a whisk until smooth.
4. Simmer for 15 minutes, stirring regularly until sauce thickens.

Macaroni

1. In the sauce, stir in Manchego, followed by the pasta and diced Portuguese chicken. Season with salt and pepper.
2. Pour into a baking dish and cover with Chèvre des Alpes goat cheese, black olives, and green onions.
3. Bake for about 15 minutes or until golden. Garnish with diced Portuguese chicken (optional).