



Natrel[®]

Mac & Cheese with Large Pasta Shells Stuffed with Chèvre Noir

This Mediterranean inspired meal is something of a departure from your traditional Mac & Cheese, but still has the main ingredients—pasta and cheese sauce. All you need is large shells, ground lamb, fresh oregano, lemon, and Chèvre Noir for a Mac & Cheese everyone will remember.


SERVES
4-6


PREPARATION TIME
30MIN.


COOKING TIME
30MIN.

Ingredients

Macaroni

24 large pasta shells, cooked al dente

¼ CUP Natrel butter

¼ CUP flour

3 CUPS Natrel Fine-filtered 2% milk

1 CUP Natrel Lactose Free 35% cream

Salt and pepper to taste

Topping

3 TBSP. olive oil

450 G ground lamb

130 G Chèvre Noir cheese

2 TBSP. fresh oregano, chopped

1 CUP Il Villaggio Parmesan, grated

1 CUP panko

2 cloves garlic, finely chopped

1 onion, finely chopped

Juice and zest of 1 lemon

Salt and pepper to taste

Preparation

1. Preheat oven to 400°F (200°C).

Sauce

1. In a saucepan, melt butter and add flour.
2. Stir for 1 minute. Add milk and cream, beating with a whisk until smooth.

3. Simmer for 15 minutes, stirring regularly until sauce thickens. Season with salt and pepper.

Garniture

1. In a skillet, heat oil and soften onion and garlic.
2. Add meat and continue cooking until meat is browned. Add goat cheese, oregano, lemon zest, and half the béchamel sauce. Season with salt and pepper.
3. Stuff pasta shells with meat mixture and place in a baking dish. Cover with remaining béchamel sauce, Parmesan, and panko.
4. Bake for about 15 minutes or until golden. Sprinkle with lemon zest, garnish with oregano, and serve.