

Stovetop Avocado Mac and Cheese

Yield: Serves 4-6 **Prep Time:** 10 minutes **Cook Time:** 15 minutes **Total Time:** 25 minutes

Creamy, cheesy, and easy Avocado Mac and Cheese!

Ingredients:

10 ounces dry elbow macaroni
2 cloves garlic, minced
2 avocados, peeled and pitted
2 tablespoons fresh lime juice
1/3 cup chopped fresh cilantro
Salt and pepper, to taste
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
2 cups shredded Pepper Jack cheese
Salt and pepper, to taste
Fresh avocado chunks, for garnish, if desired

Directions:

1. Bring water to a boil in a large pot. Salt the water and add in macaroni. Stir and cook until Al Dente, and set aside.
2. While the pasta is cooking, make the avocado sauce by placing the garlic, avocados, lime juice, cilantro in a food processor or blender. Process until smooth and creamy. Set aside.
3. To make the cheese sauce, place butter in a small saucepan and heat over medium heat. When butter is melted, whisk in flour to create a paste. Whisk in milk until smooth. Stir with a wooden spoon until the sauce starts to thicken. Add cheese and stir until cheese is melted and sauce is creamy.
4. Place macaroni in a large bowl. Pour the avocado sauce over the macaroni and stir until well coated. Stir until macaroni is coated and creamy. Season with salt and pepper, to taste. Serve warm. Garnish with fresh avocado chunks if desired.

Note-the lime juice keeps the avocado from browning. The mac and cheese is best eaten the first day, but the second day. The pasta may turn slightly brown, but not bad. If you want a milder flavor, you can use Mild Cheddar Cheese.

*This delicious recipe brought to you by **Two Peas & Their Pod***
<http://www.twopeasandtheirpod.com/stovetop-avocado-mac-and-cheese/>