

## Southwest Mac & Cheese

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- 2 cups Food Club elbow macaroni
- 1/2 cup chopped onion, green pepper, red pepper
- 3 tablespoons Food Club butter, divided
- 2 1/4 cups milk
- 2 tablespoons Food Club all-purpose flour
- 1 1/4 tsp Food Club chili powder
- 1/2 teaspoons Food Club salt
- 2 cups Food Club shredded cheddar
- 1 cup crushed Food Club tortilla chips
- 1/4 cup chopped cilantro

Cook macaroni, drain well. In a medium skillet, melt 1 tablespoon butter. Add onion, green and red pepper; sauté until soft. Warm remaining butter in large saucepan on medium heat, stir in flour, chili powder, salt, and cayenne. Gradually whisk in warm milk and stir over medium heat until thick and smooth. Reduce heat, add cheese, and stir until melted. Stir in macaroni and sautéed vegetables. Sprinkle with crushed tortilla chips and cilantro, then serve.