



## Adult Mac and Cheese

*Because We Are All Kids at Heart*

*This more refined take on macaroni and cheese swaps elbow macaroni for mini penne pasta and adds bacon, onion, and red bell pepper to a white Cheddar and Gorgonzola*

*cream sauce that all palates, sophisticated or otherwise, can enjoy!*

*Prep Time: 15 min*

*Cook Time: 6 min*

*Temperature: High*

*Serves: 6*

### SHOPPING LIST

*4 strips bacon*

*2/3 cup diced red onion*

*3 cups mini penne pasta*

*3 1/4 cups chicken stock or broth*

*1/4 teaspoon garlic powder*

*1/4 teaspoon salt*

*1/4 teaspoon pepper*

*1 1/4 cups shredded white Cheddar cheese*

*1/4 cup crumbled Gorgonzola cheese*

*4 ounces cream cheese*

*1/4 cup finely diced red bell pepper*

*With the cooker's lid off, heat bacon on HIGH or "brown," until bacon is crisp. Remove bacon, crumble, and reserve.*

*Add onion to the bacon grease in the cooker, and cook 2–3 minutes, just until translucent.*

*Add penne pasta, chicken stock, garlic powder, salt, and pepper to the pressure cooker.*

*Securely lock the pressure cooker's lid and set for 6 minutes on HIGH.*

*Perform a quick release to release the cooker's pressure.*

*Add reserved bacon crumbles and remaining ingredients to the cooker, stirring until cheese is melted and creamy. Let sit 5 minutes to thicken before serving.*

### MAKE IT MEMORABLE

*Truffle salt is one of the most amazing (and adult) things you can top macaroni and cheese with. It adds an amazing and earthy flavor that you simply can't get any other way. While it can be expensive and hard to find in stores, you can find it online for as little as \$12 for a jar that will last a very, very long time.*