



greek macaroni & cheese

A cheesy staple at your table, this Greek Mac & Cheese topped with a Feta crumble, will be sure to pull you in for seconds

SERVES: 6-8



julie albert & lisa gnat



ingredients

- 10 oz fresh baby spinach
- ¼ cup butter
- 1 small yellow onion, chopped
- 1 large garlic clove, minced
- 1 tsp Dijon mustard
- 1 tsp dried oregano
- ¼ cup flour
- 4 cups whole milk
- 3 cups shredded sharp white cheddar cheese
- 1 cup crumbled Feta cheese
- ¼ cup chopped fresh flat-leaf parsley
- ¼ tsp kosher salt
- ¼ tsp freshly ground black pepper
- 1 lb elbow pasta

Crumble Topping

- 1½ cups panko (Japanese breadcrumbs)
- 2 tbsp melted butter
- ¾ cup crumbled Feta cheese
- Pinch kosher salt

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directions

1. Preheat oven to 375°F. Butter a 13x9-inch baking dish and set aside.
2. Place spinach in a medium skillet with 2 tablespoons of water over medium high heat. Cook until spinach is wilted, about 2 minutes. Remove from heat and squeeze out excess moisture from the cooked spinach. Chop and set aside.
3. In a large saucepan, melt butter over medium heat. Add onion and cook 4 minutes, until tender. Stir in garlic, Dijon mustard and oregano, continuing to stir for 30 seconds. Sprinkle with flour, cook for 1 minute while continuously stirring. Slowly whisk in milk, simmering over medium heat until thickened, stirring frequently for about 6-8 minutes. Stir in white cheddar, Feta, parsley, salt and pepper until well combined. Remove from heat and set aside.
4. In a large pot of salted boiling water, cook pasta until slightly firm, about 4-5 minutes. Drain and stir into cheese sauce along with chopped spinach. Spoon into prepared baking dish.
5. For the crumble topping, in a small bowl, toss panko crumbs, melted butter, Feta and a pinch of salt. Sprinkle evenly over mac & cheese and bake for 25 minutes.

"I love macaroni and cheese. I could eat it every meal of the day."

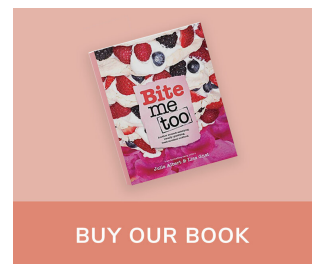
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