

Rotini Herb Mac and Cheese

ingredients:

3 inch slices of Colby and Monterey Jack Cheese 8oz

1/2 cup or more Shredded Cheddar Cheese

1 cup of milk

1/2 frozen peas

1 cup of Rotini Pasta

1 1/4 of a cup of Elbow Macaroni

1 tsp of Italian seasoning

1 tsp of Parsley

Seasoning salt to taste

1. Start off by cubing the Colby and Monterey Jack cheese. Add cheese in a bowl and let sit on counter as you cook the pasta. The cheese melts and blends better when it is not so cold.

2. Cook pasta until tender. Drain and put pasta back into the pot and on the stove.

3. Add milk, herbs and seasoning salt. Stir well on low for 3 minutes.

4. Transfer pasta to a small casserole baking dish. Add frozen peas and cheese to mixture. And if you want more seasoning salt. Stir until well combined and cook in oven until cheese cubes melt. Remove from oven and stir in the remaining shredded cheese. Let sit for 5 minutes before serving.