



Ultimate mac 'n' cheese

**NOTES** You can substitute romano, goat gouda, or more gruyère for the aged gouda.

**8 oz. cavatappi, macaroni, or other tube-shaped pasta**

**½ tsp. coarse salt, plus more for cooking pasta**

**3½ tbsp. butter**

**½ cup finely chopped shallots**

**2 tbsp. all-purpose flour**

**1¼ cups dry white wine**

**⅔ cup heavy whipping cream**

**7 oz. gruyère, grated**

**3 oz. aged gouda, grated (see Notes)**

**2 tbsp. plus 1 tsp. minced fresh chives**

**1 tbsp. Dijon mustard**

**⅛ tsp. each cayenne and freshly ground nutmeg**

**4 oz. crusty sourdough bread (about ¼ loaf), torn into large pieces**

**1.** Preheat oven to 400°. Cook pasta according to package directions in a large pot of boiling, well-salted water until

tender to the bite, 7 to 12 minutes. Drain, but do not rinse.

**2.** In a large frying pan over medium-high heat, melt 2 tbsp. butter. Add shallots and cook until light golden, about 3 minutes. Sprinkle shallot-butter mixture with flour; cook, stirring often, 1 minute. Add wine and stir, picking up any browned bits from the bottom of the pan. Add cream and stir well. Sprinkle in cheeses, one large handful at a time, stirring until each handful is mostly melted before adding the next. Stir in 2 tbsp. chives, mustard, ¼ tsp. salt, cayenne, and nutmeg. Stir cooked pasta into cheese mixture, then pour all into a 2-qt. baking dish.

**3.** In a food processor, pulse bread with remaining 1½ tbsp. butter, 1 tsp. chives, and ¼ tsp. salt until coarse bread crumbs form. Sprinkle bread crumbs over pasta and

cheese and bake until top is browned and cheese is bubbling, 15 to 20 minutes.

**PER SERVING** 586 CAL., 49% (288 CAL.) FROM FAT; 21 G PROTEIN; 32 G FAT (19 G SAT.); 44 G CARBO (1.6 G FIBER); 739 MG SODIUM; 107 MG CHOL.