



Triple-Cheese Mac and Brats

INGREDIENTS

1 (14-oz.) pkg. Hy-Vee deluxe macaroni & cheese dinner

¼ cup Hy-Vee unsalted butter

¼ cup Hy-Vee 2% reduced-fat milk

1 (2-oz.) pkg. thinly sliced pancetta

2 Hy-Vee skinless jalapeño bratwursts

1 cup Culinary Tours Gruyere cheese, shredded

⅔ cup Hy-Vee half & half

½ cup Hy-Vee plain panko bread crumbs

½ cup Soiree shredded Parmesan cheese

Fresh chives, chopped; for garnish

PREPARATION

- 1** Preheat oven to 425°. Spray an 8-inch square baking dish with nonstick spray. Bring a large pot of lightly salted water to a boil. Add macaroni; boil 7 to 10 minutes or until macaroni is tender. Drain; stir in butter and seasoning packet. Set aside.
- 2** Cook pancetta in a large skillet over medium heat 2 minutes or until crispy, turning halfway through. Remove from skillet; drain on paper towels. Add bratwursts to drippings in skillet. Cook 6 to 9 minutes or until browned (165°), stirring to break bratwursts into large crumbles.
- 3** Add cooked bratwurst with drippings, shredded Gruyere, and half and half to prepared macaroni and cheese in saucepan; gently stir until combined. Spread mixture evenly in prepared baking dish. Sprinkle with panko and Parmesan cheese.
- 4** Bake 15 to 20 minutes or until bubbly and golden brown. Crumble reserved pancetta over top. Garnish with fresh chives, if desired.