

RICHARD'S

== *Cajun Country* ==
RECIPES

Cajun **MAC & CHEESE**

INGREDIENTS

MEAT

(12 OZ) PACKAGE OF RICHARD'S
SMOKED PORK SAUSAGE

PRODUCE

1 MEDIUM ONION
1 GREEN BELL PEPPER
1 CLOVE GARLIC

PASTA & GRAINS

1 POUND ELBOW MACARONI
OR OTHER SHORT PASTA

BAKING & SPICES

2 TSP RICHARD'S CAJUN SEASONING
2 TBSP OLIVE OIL
KOSHER SALT AND PEPPER
1 TBSP ALL-PURPOSE FLOUR

DAIRY

1 CUP WHOLE MILK
4 OZ LOW-FAT CREAM CHEESE
8 OZ EXTRA-SHARP CHEDDAR
8 OZ GRUYÈRE

PREPARATION

Heat oven to 425°F. Oil a shallow 3-quart baking dish.
Cook the pasta according to package directions.

Meanwhile, heat 1 tablespoon of the oil in a large skillet over medium-high heat. Brown the **Richard's Smoked Sausage**, about 1 minute per side; set aside. Heat the remaining tablespoon of oil in the same skillet over medium low heat. Add the onion, bell pepper, 3/4 teaspoon salt, and 1/4 teaspoon pepper and cook, stirring occasionally about 8 to 10 minutes. Stir in the garlic and cook for 1 minute.

Sprinkle the flour over the vegetable mixture and cook, stirring constantly, for 1 minute. Whisk in the milk and bring to a simmer.

Whisk in the cream cheese and **Richard's Cajun Seasoning** until blended. Stir in the Cheddar and Gruyère and simmer, stirring occasionally, until the cheese is melted and the mixture has slightly thickened, 1 to 2 minutes. Toss the pasta with the cheese sauce, fold in the sausage, and transfer to the prepared baking dish. Bake until golden brown, 10 to 12 minutes. Enjoy!

FEATURED PRODUCT

**Richard's
Cajun
Seasoning**



**Richard's
Smoked
Sausage**

