



Tillamook Triple Cheese Mac

**ft. Whole Milk Mozzarella Block, Colby Jack Block
& Sharp Cheddar Block**

This cheesy mac recipe using three full-flavored Tillamook cheeses is great for a weeknight dinner for the family or as a side to a weekend cookout.

Makes 8-10 servings

Prep time: 20 minutes

Cook time: 30 minutes

Ingredients

- 1/2 of a 16 oz. Tillamook Whole Milk Mozzarella Block, shredded
- 1/2 of a 16 oz. Tillamook Colby Jack Block, shredded
- 8 oz. Tillamook Sharp Cheddar Block, shredded
- 16 oz. elbow mac
- 4 tbsp. salted butter
- 1 tsp. paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- Salt to taste
- Black pepper to taste
- 4 tbsp. flour
- 1 (12 oz.) can evaporated milk
- 1 tbsp. Dijon
- 2 cups whole milk
- 2 tsp. red wine vinegar
- 2 cups corn chips

Directions

Heat oven to 375 degrees and bring a large pot of water to a boil on your stovetop. While the water is coming to a boil, shred your cheese, keeping Sharp Cheddar separate.

Cook pasta per the manufacturer's recommendations of al dente. While cooking pasta, on a medium flame, melt your butter in a saucepan, once melted add your paprika, garlic powder, onion powder, salt and black pepper. While whisking, stir in the flour, and cook for 2 minutes. Add the evaporated milk, the Dijon, and the whole milk. Continue stirring until thickened, remove from heat and add the vinegar.

Pour the sauce over the cooked and drained pasta, then add the shredded Whole Milk Mozzarella and Colby Jack cheeses. Stir to incorporate. Place the mixture in a greased 9X13 pan. Top the mixture with the shredded Sharp Cheddar and cook for 20-25 minutes.

In a zip top bag crush the corn chips until they are in large pieces. Remove the mac from the oven and top the dish with the crushed corn chips. Return to the oven and cook for 5 minutes.

Remove, serve and enjoy.