**Roasted Jalapeño Mac & Cheese**

**Prep Time: 20 minutes**

**Cook Time: 30 minutes**

**Total Time: 50 minutes**

**One 4 qt. casserole dish**

Ingredients

* 1 Jalapeño peppers (use 1/2 if you want it a little bit milder)
* 1 1/2 c. milk
* 3 tbsp. flour
* 9 oz. cheddar/blanco mix (save 2 oz. for the top)
* 1 1/2 c. cooked elbow macaroni
* 1 tbsp. butter to grease pan
* 1/4 c. Panko bread crumbs
* 1/2 tbsp. oil
* 1/8 tsp. salt (plus more, to taste)
* 1/8 tsp. pepper
* 1/2 tbsp. chopped cilantro

Instructions

1. Turn on broiler. Place Jalapeño peppers on a rimmed baking sheet and broil for about 10 minutes or until skin is blistered and starting to blacken, turning halfway through. Place peppers in zip-top bag for 5 minutes. Remove from bag and peel; discard stems, seeds and ribs. Chop peppers and set aside. Reduce oven temperature to 400 degrees.
2. Combine milk and flour in a large saucepan over high heat, whisking constantly. Once mixture comes to a boil, reduce heat and simmer until thickened, 5-8 minutes, continuing to whisk frequently. Remove from heat. Add 4 ounces of cheddar cheese and 3 ounces of Monterrey jack cheese and whisk until melted. Stir in macaroni, jalapeño peppers, and salt to taste.
3. Divide mac & cheese into 6 large ramekins or mini cocottes sprayed with oil or cooking spray (you can also use a casserole dish if you don't have ramekins). In a small bowl, stir together panko, olive oil, salt and pepper. Top ramekins with reserved cheese and then panko. Bake for 10-15 minutes, or until panko is golden brown. Sprinkle with chopped cilantro.