



## CAULIFLOWER MAC & CHEESE

### *Ingredients*

1 small head cauliflower, cut into bite-size florets	4-oz. cubed pancetta
extra virgin olive oil	2 tbsp butter
10-oz. hearty pasta	2 tbsp flour
4 scallions, thinly sliced, whites and greens separated	2 cups milk
	4 tsp chicken broth concentrate (I use the liquid type by Kitchen Accomplice)
	1 cup Italian cheese blend
	freshly ground salt and pepper to taste

### *Directions*

Preheat oven to 400°F and bring a large pot of salted water to boil. Toss the cauliflower florets in a large bowl with a drizzle of olive oil and a pinch of salt and pepper. Place on a large, rimmed cookie sheet in single-layer. Roast cauliflower in the oven until tender and browned, 18-25 minutes. (Note: once cauliflower is done, leave oven on as you will need it at the end) Meanwhile, once the salted water is boiling, add pasta and cook according to package directions. While the pasta and cauliflower are cooking, heat a large ovenproof pan over medium-high heat. Add pancetta and scallion whites and cook, stirring occasionally, until crisp and browned, 2-4 minutes. Remove from pan with a slotted spoon, keeping as much pancetta drippings in the pan as possible. Melt butter in the same pan over medium heat; add flour and stir constantly for 1-2 minutes. Slowly pour in milk; whisking to combine. Stir in chicken broth concentrate and let simmer until thickened, 1-2 minutes. Remove pan from heat and stir in cheese. Combine cooked pasta, pancetta mixture, and 1/2 of the cauliflower into sauce in pan and season with salt and pepper to taste. Scatter remaining cauliflower over the top, then bake in oven until bubbly, 5-7 minutes. Serve mac & cheese garnished with scallion greens.

### *Ellena's Notes*

Natalie made this dish recently for a family potluck and brought the leftovers to work the next day. They were so delicious! Right away I knew I wanted to get this recipe out ASAP! It is a perfect dish for potlucks, tailgaters, or lunch at the lake. It is great served hot right out of the oven, but also at room temperature, and even chilled. Enjoy!



Use gluten free pasta, chicken broth concentrates, and flour.

### *Wine Pairing*

This pairs wonderfully with our Chardonnay, Pinot Gris, and Merlot