

## Not Mom's Mac & Cheese w/ Ham

Cavitopi pasta .....	1 lb
Shredded Fontina cheese .....	½ lb
Shredded Swiss cheese .....	½ lb
Blue cheese crumbles.....	2 oz
Diced ham.....	½ lb
Yellow onion .....	½ ea
Garlic powder.....	2 tsp
Onion powder .....	2 tsp
Kosher Salt .....	2 tsp
Tabasco .....	¼ tsp
Heavy whipping cream.....	1½ c

1. Boil pasta and strain.
2. Add rest of ingredients and mix well.
3. Place in a casserole dish.
4. Bake in a preheated oven at 350°F for 30 minutes covered.
5. Remove cover and bake another 10 minutes.

This is very decadent. If you want to make it lower in fat you can replace the heavy whipping cream with skim or low fat milk. You can also replace the Swiss and Fontina cheeses with a low fat cheese. The blue cheese gives a lot of flavor without a lot of fat so keep it.

For those of you who don't like Blue cheese, it is only there to add a little flavor. It is not a strong blue cheese flavor. So try it before you omit it. If you just can't do it try some cheddar cheese or another strong flavored cheese.

For those of you that are vegetarians try replacing the ham with roasted egg plant, artichokes, and roasted red peppers.

Be creative. If you want to replace the ham try some taco meat and use cheddar cheese in place of the blue or the Swiss cheese.

Have fun and enjoy!!!