

# ALL-AMERICAN, WITH A NICE KICK!

Prep Time - 15 min | Bake Time- 30 min | Makes 6 servings

## PEPPER JACK CHEESY MAC

2 cups (8 oz.) dry elbow macaroni  
2 cups (8-oz. pkg.) shredded cheddar cheese  
2 cups (8 oz.) shredded Pepper Jack cheese, *divided*  
1 can (12 fl. oz.) **CARNATION® Evaporated Milk**  
1/2 teaspoon ground black pepper  
1/2 to 1 cup broken tortilla chips (your choice of color)  
1/4 to 1/2 teaspoon crushed red pepper (optional)

**PREHEAT** oven to 350° F. Lightly grease 2 1/2- quart casserole dish.

**COOK** macaroni in large saucepan according to package directions; drain. Return to saucepan.

**ADD** cheddar cheese, 1 1/2 cups Pepper Jack cheese, evaporated milk and black pepper to macaroni; stir until combined. Pour into prepared casserole dish. Combine *remaining* 1/2 cup Pepper Jack cheese, tortilla chips and red pepper flakes in small bowl. Sprinkle over top. Cover tightly with foil.

**BAKE** for 20 minutes. Uncover; bake for an additional 10 minutes or until lightly browned.



**TIP** | For a twist on the classic mac, try pastas of different shapes, sizes and color.