

Creamy Shells and Cheese

*****Printed from <http://twocrazycupcakes.blogspot.com>***

8 oz shell pasta, cooked according to package, drained and rinsed (can substitute other pasta shapes)

12 oz can evaporated milk

3/4cup chicken broth

1 1/2 tablespoons butter

3 tablespoons flour

1 teaspoon Dijon mustard

1/2 cup grated colby-jack or parmesan cheese

8-10 oz grated sharp cheddar cheese

kosher salt and fresh ground pepper to taste

1) Microwave evaporated milk and chicken broth until steamy (not boiling).

2) In large pot (I use the same pot from the pasta), over low heat melt butter. Whisk in flour and then steamy milk mixture. Cook until thickens about 3-4 minutes.

3) Whisk in Dijon mustard, grated colby-jack or parmesan cheese, salt and pepper.

4) Remove from heat and whisk in cheddar cheese until melted and smooth. Fold in cooked shell pasta.

***TIP: Sometimes we make this a meal by stirring in poached or grilled sliced chicken breasts and steamed broccoli.