

# EVERBLOSSOM FARM RECIPES

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## CHEESY MACARONI & CHARD

Macaroni and cheese is all grown up and it likes its green vegetables. Now, don't go thinking I just went and ruined a good thing. I am a purist and I wouldn't do anything to hurt mac-n-cheese. Just to be sure, I tried this out on a few close friends who I consider connoisseurs of the baked cheesy goodness. I think we have a winner. Try this with chard, spinach, or the **collard greens** in your box this week.

### Cheesy Macaroni & Chard

Serves 8

1 large bunch of greens; chard, collards, or spinach, large stems removed  
Olive oil  
6 tablespoons butter  
½ cup all-purpose flour  
5 cups of milk, heated  
2 teaspoons salt  
Fresh ground black pepper  
¼ teaspoon cayenne pepper (or that little red pepper that sometimes sneaks in your box)  
4 cups grated sharp cheddar cheese  
1 cup grated parmesan cheese  
1 lb. elbow macaroni  
½ loaf of garlic bread, broiled slightly and chopped into ¼" pieces

Heat oven to 375 degrees. Butter a 3-quart casserole dish; set aside. Wash greens, remove their large stems, and cut into 1 to 2-inch pieces. Toss them around in a large saucepan with some olive oil over medium-high heat. Cover and cook until wilted and tender.

Meanwhile, melt butter in a separate high-sided skillet or saucepan over medium heat. When butter bubbles add flour. Cook, whisking, 1 minute. Continue whisking, and add the hot milk to the butter. Continue cooking, whisking constantly, until the mixture bubbles and thickens.

Remove pan from heat, stir in salt, black pepper, and cayenne pepper, 3 cups of the cheddar cheese, ½ cup of the parmesan, and the braised greens.

Boil the elbow macaroni reducing the cooking time until noodles are cooked on the outside, but underdone on the inside. Drain and rinse under cold running water. Add to the cheese sauce.

Pour into dish. Sprinkle with remaining cheese and garlic bread crumbs. Bake until brown on top, about 30 minutes.

FROM OUR FIELD TO YOUR FAMILY, SERVING SUGGESTIONS FOR THE NATURALLY-GROWN VEGETABLES WE ALL LOVE.