

*Marshall's*  
**HAUTE SAUCE**

**Hatch Macaroni and Cheese**

**Ingredients**

12 oz. dried macaroni  
noodles  
½ cup heavy cream  
1½ cups milk  
¼ cup Hatch Sesame  
Balsamic Sauce  
3 tbsp. salted butter  
2 tbsp. unbleached flour  
½ tsp. mustard powder  
½ tsp. kosher salt  
4 oz. grated gruyere  
4 oz. grated sharp cheddar  
2 oz. mascarpone cheese  
1 tbsp. toasted sesame seeds  
1 tsp. Mexican oregano

**Instructions**

- Bring a large pot of water to a boil.
- Add pasta and cook until al dente.
- Pour pasta into a strainer, place empty pot back on the stove.
- Turn heat to medium and add the butter.
- Once the butter has melted, whisk in the flour for one minute.
- Slowly add the milk and cream while whisking to combine.
- Add the mustard powder and stir.
- Reduce heat to medium-low, add the mascarpone and continue to whisk.
- Begin adding the cheese a handful at a time while whisking to combine.
- Add the Hatch Sesame Balsamic Sauce.
- Return the pasta to the sauce pan and stir to coat.
- If sauce seems thin, continue to stir occasionally on low heat.
- Serve in bowls topped with toasted sesame seeds and Mexican oregano.

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