



► SERVES 4

Prep Time: 10 mins • Total Time: 25 mins

- 2 tbsp (30 mL) salt
- 4 qts. (4 L) water
- 3 cups (750 mL) elbow macaroni
- 3 links andouille chicken sausage
- 3 tbsp (45 mL) canola oil
- 8 oz. (250 g) cheddar cheese
- 2 oz. (60 g) fresh Parmesan cheese
- ½ cup (125 mL) panko breadcrumbs
- ¼ cup (60 mL) all-purpose flour
- 2 cups (500 mL) milk
- ½ cup (125 mL) heavy whipping cream
- 4 oz. (125 g) cream cheese, cubed
- 1 tsp (5 mL) **Dijon Mustard Rub**
- 2 cups (500 mL) frozen peas

Stovetop Mac & Cheese

1. Add the salt and water to a large stockpot and bring to a boil. Place the oven rack 6–8" (15–20 cm) from the heat source. Preheat the broiler.
2. Add the pasta to the pot and cook, uncovered, for 1 minute less than the instructions on the box, stirring occasionally. Reserve ½ cup (125 mL) of the pasta water.
3. Preheat the **12" (30-cm) Cast Iron Skillet** over medium heat for 5 minutes. Slice the sausage with the **Quick Slice**. Add the oil to the skillet, then cook the sausage for about 4–6 minutes or until browned, stirring occasionally.
4. Meanwhile, grate the cheddar cheese with the **Microplane® Adjustable Coarse Grater** and grate the Parmesan cheese with the **Microplane® Adjustable Fine Grater**. Combine ¼ cup (60 mL) of the Parmesan with the panko; set aside.
5. When the sausage is cooked, remove it from the skillet. Whisk the flour into the oil until there are no lumps and cook for 1–2 minutes.
6. Slowly whisk in the milk, cream, cream cheese, and rub. Bring the mixture to a simmer and let it cook until slightly thickened, about 3–5 minutes. Reduce the heat to medium-low.
7. Working in batches, whisk in the cheddar and Parmesan cheeses until they are fully melted. Add the reserved pasta water to thin out the sauce.
8. Return the sausage to the skillet. Stir in the cooked pasta and peas. Top with the panko mixture and broil for about 1–2 minutes, or until the breadcrumbs are toasted (watch carefully, as they can burn quickly).