

and mix until evenly combined and pasta is well coated with cheese sauce.

Pour the pasta into the prepared baking dish, in a small bowl, combine crumb crust mixture, then sprinkle it over the pasta. Bake for 25-30 minutes. Serve hot.



## Stovetop Chipotle Mac and Cheese


*Yield: 4 servings • Zest Factor: Medium*

*If you don't already have a ready-made container of chipotle purée in your fridge, here's yet another reason why you should. Just 1½ tablespoons of chipotle purée adds a smoky heat to this easy stovetop mac and cheese recipe. To make the chipotle purée, simply purée a jar of chipotle chiles, adobe sauce and all. —Recipe by Andrea Lynn.*

½ pound pasta shells, like conchiglie  
8 ounces evaporated milk  
1½ tablespoons chipotle purée  
3 tablespoons butter, melted,  
plus 1 tablespoon  
2 eggs  
1 teaspoon mustard  
salt and freshly ground pepper,  
as needed  
1¼ cups shredded Cheddar cheese  
1¼ cups shredded American cheese

Bring a large pot of salted water over high heat to a boil. Add pasta shells, and cook according to package directions until al dente. Drain and reserve pasta.

In a large pot, add evaporated milk and chipotle purée over medium-high heat. Bring just to a boil, immediately removing from heat upon boiling. Whisk evaporated milk and chipotle purée to combine. Add 3 tablespoons melted butter, eggs, mustard, salt and pepper, and whisk together. Add the reserved pasta, and cheese. Over low heat, stir slowly for 1 to 2 minutes until cheese has melted and is incorporated with the pasta. Finish with remaining 1 tablespoon of butter. Serve. **CP**



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