



# All-the-Crispy-Bits Mac & Cheese

Makes: 8-10 servings

Prep Time: 10 minutes Cook Time: 35 minutes

Total Time: 45 minutes

## Ingredients

- 4 tbsp unsalted butter, melted, plus more for sheet pan
- 12 ounces sharp cheddar cheese, coarsely grated
- 12 ounces Gruyère cheese, coarsely grated
- 1 cup (generous) Panko breadcrumbs
- 1/3 cup finely grated Parmigiana-Reggiano
- 1/4 tsp kosher salt
- Pinch cayenne pepper
- Freshly ground black pepper
- 1 pound cavatappi or other twisty pasta
- 3 cups whole milk
- 2 tsp smoked paprika

## Instructions

Position rack in middle of oven and preheat to 425°F. Generously butter half sheet pan and line with parchment paper.

In a large bowl, mix together cheddar and Gruyère. Measure out 3 cups of cheese mixture and set aside for topping. Set large bowl with remaining cheese near stovetop.

In a small bowl, combine Panko, Parmigiano-Reggiano, melted butter, salt and cayenne. Generously season with black pepper and stir until breadcrumbs are evenly coated.

In a large pot, combine pasta, milk, and 2 & 1/2 cups water. Set pot over medium-high heat and bring to a lively simmer, stirring occasionally. Reduce to a gentle simmer and cook, stirring often, until al dente, 3-4 minutes. Remove from heat and stir in smoked paprika. Add cheese mixture from large

bowl, one handful at a time, stirring to melt after each addition. Generously season with black pepper and stir to combine.

Transfer mixture to prepared sheet pan and spread in even layer. Cover with reserved cheeses and sprinkle with breadcrumb mixture. Bake for 20-30 minutes, rotating pan front to back halfway through, or until deeply golden and crispy. Let sit for 10 minutes before serving.