Chef J’s Baked Mac and Cheese

A Few years back, I was hanging out with Tim from Traeger one day doing some cooking demos and he introduced me to this amazing treat. I tweaked it a bit to add that Chef J touch, but HUGE thanks to Tim for introducing me to Traeger Mac and Cheese. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 8-10 people

##### **Prep time:** 10 Minutes

##### **Cook time:** 40-60 Minutes

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 1 ea **Aluminum Disposable Pan, Full Spray with pan coating**

### 1 Lb **Pasta, Elbow or Penne**

### 1 Stick **Butter, Unsalted Cubed**

### 4 Cups **Half and Half**

### 1 Jar **Sauce, Alfredo, 14.5oz your choice of brand**

### 1.5 Cup **Stock, Chicken**

### 6 oz **Cheese, Quesadilla, Shredded**

### 6 oz **Cheese, Cheddar, Sharp, Shredded**

### 6 oz **Cheese, Parmesan, Shredded**

### 1.5 Cup **Green Chile, Fire Roasted, Diced I went with Medium Heat**

### 2 Tbsp **Rub A Dub, 5280 Culinary adjust as needed**

### 2 Tbsp **Oink Rub, 5280 Culinary adjust as needed**

### 1.5 Cups **Bacon, Applewood, Thick Cut, Cooked Chopped small / medium**

# Prep Directions:

* + ***Follow all prep instructions in the prep notes***
  + ***Mix Mac and Cheese in a large stainless-steel mixing bowl and then transfer to the half pan for cooking***

# Cooking Directions:

**Preparation:**

* Spray an aluminum disposable pan with non-stick spray, set aside
* Fill Traeger Ironwood with Reserve Blend Pellets and Ignite
  + Set Temp to 375˚
* For Easier Mixing – Place all ingredients into a Medium-Large mixing bowl
* Add the pasta to the bowl
* Add the cubed butter, half and half, alfredo and chicken stock
* Mix this into the pasta
* Add the Hatch Green chiles and seasonings
* Mix in the chiles and seasoning
* Place the pasta mixture into the disposable pan
* Add the cheese to the top
* Cover with aluminum foil
* Place into the Traeger and bake covered for 40 minutes
* Open the cover and stir well, if the pasta is soft, fully remove the foil and allow to brown
  + If pasta is not soft, cover & cook in 10 min increments until done
* For a smoke finish, turn to smoke setting and smoke for 10 minutes
  + Uncover when smoking at the end of cooking
* Remove from the Traeger, stir and serve
* DEVOUR

# Grills / Grill Gear Used:

* Traeger Ironwood, 650 **Ace SKU - 8016778**
* Traeger, Reserve Blend Pellets **Ace SKU - 8015887**
* Grill Pan, Kingsford **Ace SKU – 8463135**

# Shopping List (Products Used):

* Rub a Dub, 5280 Culinary **Ace SKU – 8562050**
* Oink Rub, 5280 Culinary **Ace SKU – 8562043**