

MAC & CHEESE WITH GREEN CHILES & HAM

from the *Los Angeles Times*

- 8 Ounces Dry Macaroni, Cooked
- 4 Tablespoons Butter
- ¼ Cup All-Purpose Flour
- 2 Cups Milk
- 1 Teaspoon Salt
- ¼ Teaspoon Freshly Ground Black Pepper
- 2 Cups Shredded Sharp Cheddar Cheese
- 1 Pound Cooked Ham, Cut Into ½-Inch Cubes
- 1 4-Ounce Can Diced Green Chiles, Drained

1. Preheat oven to 375 degrees.
2. Bring a 4 quarts of water to a boil.
3. Grease a 2-quart casserole (see note) and set aside.
4. Cook macaroni in boiling water according to package directions until nearly tender; drain and set aside.
5. While macaroni is cooking, melt butter in a large nonstick sauce pan over medium heat; add flour and cook until bubbly, stirring constantly; do not allow mixture to brown.
6. Add milk all at once to pan; cook over medium-high heat, stirring constantly, until smooth and thickened.
7. Add salt, pepper, and cheese to pan; cook over medium heat, stirring constantly, until the cheese is melted.
8. Add cooked macaroni, ham, and chiles and mix gently until well combined.
9. Pour mixture into a 2-quart casserole and bake, uncovered, for 30 minutes at 375 degrees.

Makes 4 to 6 servings.

Notes:

- May need a 2½-quart casserole if using a little more macaroni.
- If making without ham, increase macaroni to 10 ounces.