

MAC & GREENS

Prepared by: Kimi Nelson, July 2017

The Red Rooster Cookbook

Serves 10 to 12

FOR THE MAC AND GREENS

4 tablespoons (1/2 stick) unsalted butter
1/2 cup thinly sliced shallots
2 garlic cloves, minced
2 tablespoons all purpose flour
4 cups (1 quart) heavy cream
1 cup milk
1 1/2 cups tiny cauliflower florets
1/2 cup crème fraiche
8 ounces cheddar cheese, shredded
4 ounces Gruyere cheese, shredded
4 ounces Parmesan cheese, grated (1/2 packed cup)
1 teaspoon mustard powder
1/4 teaspoons freshly grated nutmeg
Coarse kosher salt and freshly ground white pepper
1 pound orecchiette or other small, sturdy pasta, cooked until just tender
2 cups Killer Collards (see separate recipe), reheated

FOR THE TOPPING

1/3 cup dry bread crumbs
1/4 packed cup fresh parsley leaves
2 packed tablespoons fresh basil leaves
2 ounces Parmesan cheese, grated (1/4 packed cup)
1/4 teaspoon coarse kosher salt
1/8 teaspoon freshly ground white pepper

FOR THE MAC AND GREENS

Set a rack in the center of the oven. Preheat the broiler. Butter a 9-x-13-inch baking dish. Melt the butter in a large pot over medium heat. Add the shallots and cook, stirring often, until turning golden, 9 to 10 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Add the flour and cook, stirring, until the sauce thickens and comes to a simmer. Pour in the remaining cream, the milk, and the cauliflower and cook, stirring, until the sauce boils. Turn off the heat and add the crème fraiche and cheeses. Whisk until the cheeses melt. Whisk in the mustard, nutmeg, and salt and pepper to taste. Add the pasta and collards and stir well. Pour into the baking dish.

FOR THE TOPPING

Put all the ingredients into a food processor and pulse until the herbs are minced. Strew evenly over the mac and greens.

Broil until the topping is golden, 3 to 4 minutes. Leave this to rest for 30 minutes before serving.

Kimi's Notes: This turned out surprisingly good. I substituted Mexican crema for the crème fraiche. This was the first macaroni I've ever made that you don't bake, just broil the top. Would definitely make again. And the Killer Collards were amazing on their own.

