



Olive on Tap Caprese Mac and Cheese

INGREDIENTS: kosher salt * 1 lb. Cavatappi Pasta or something thick
1/4 cup **Olive on Tap Tuscany Olive Oil** * 1/4 cup (1/2 stick) un-salted butter * 2 cloves garlic, minced * 1/2 c. flour * 5 c. whole milk * 1/2 tsp. * **Olive on Tap Sicilian Bread Dipping seasoning** * pinch of crushed red pepper flakes * Freshly ground black pepper * 4 c. shredded mozzarella * 1 cup freshly grated Parmesan * 4 tomatoes, sliced
2 tbsp. fresh basil, sliced * 1/4 cup Italian bread crumbs
Olive on Tap 18yr. Balsamic Vinegar...for drizzling

Preheat oven to 375°. Butter a 9"-x-13" baking dish. In a large pot of salted, boiling water, cook pasta until al dente. Drain and set aside. In a large saucepan over medium heat, Tuscany olive oil and 1/2 stick butter. Stir in garlic then sprinkle over flour and cook until slightly golden, 2 to 3 minutes. Pour in milk and whisk until combined. Season with Italian seasoning, red pepper flakes, salt, and pepper. Let simmer until starting to thicken, about 5 minutes. Remove pan from heat and whisk in mozzarella then 1 cup Parmesan. Continue whisking until smooth. Stir in cooked pasta and transfer to prepared baking dish. Sprinkle Italian bread crumbs on top then cover the top with tomato slices. Season the tomatoes with salt and pepper. Bake until bubbly and golden, 25 to 30 minutes. Garnish with basil and drizzle with balsamic glaze.
Let sit 10 minutes before serving.!