

Queso Mac and Cheese

2 lbs large elbow macaroni

24 oz white American cheese

16 oz extra-sharp Cheddar cheese

12 tbsp butter

12 tbsp all-purpose flour

8 Cups whole milk

4 cans diced tomatoes and green chiles

2 cups finely crushed tortilla chips

1 tsp chili powder

Salt

Pepper

Preheat oven to 450 degrees F.

In 2 large stock pots, cook pasta in boiling salted water according to package directions; drain.

Toss together American and Cheddar cheese in a bowl. Melt butter in large pot over medium heat. Gradually whisk in flour and cook, whisking constantly, 1 minute. Gradually whisk in milk and cook, whisking constantly, until thickened, 8 minutes. Stir in tomatoes and chiles and cook 5 minutes. Remove from heat and whisk in cheese mixture (reserve some cheese for topping) until smooth. Stir in pasta, season with salt and pepper.

Add chips and chili powder to bowl with remaining cheese mixture and toss to combine. Spread mixture in two large shallow hotel pans, sprinkle with chip/cheese mixture and put in oven bake until golden brown and internal temperature is 165 degrees.