**Baked Mac and Cheese**

(12 servings)

Ingredients for the Fish

* 16 oz elbow noodles cooked
* 1 tbsp extra virgin olive oil
* 6 tbsp unsalted butter
* 1/3 cup flour
* 3 cups whole milk
* 1 cup heavy whipping cream
* 4 cups sharp cheddar cheese shredded
* 2 cups mozzarella (maybe?) cheese shredded
* Salt and pepper to taste
* 1 ½ cups panko crumbs
* 4 tbsp melted butter
* ½ cup parmesan cheese
* ¼ tsp smoked paprika

Directions

* Preheat oven to 350F. Lightly grease a large 3 qt or 4 qt baking dish and set aside.Combine shredded cheeses in a large bowl and set aside.
* Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
* Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce
* Melt butter in a deep saucepan, dutch oven, or stock pot
* Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
* Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
* Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
* Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.
* Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
* In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.