



WHERE PASSION MEETS THE PLATE

NOT YOUR AVERAGE MAC & CHEESE

Creamy, cheesy and full of flavour. Authentic cavatappi pasta tossed in a homemade béchamel with orange cheddar, mozzarella and a touch of our homemade medium salsa for the perfect kick.



SERVINGS
6



PREP TIME
20 MINUTES



COOK TIME
30 MINUTES



DIFFICULTY
MEDIUM

INGREDIENTS



450 g
cavatappi pasta
(e.g. Barilla)



4 tbsp
unsalted butter



4 tbsp
all-purpose flour



4 cups
whole milk
(warm)



250 g
orange cheddar
(shredded)



200 g
mozzarella
(shredded)



½ cup
homemade salsa
(medium)



¼ cup
Parmesan
(grated, optional)



1 tsp
garlic powder



1 tsp
onion powder



½ tsp
dried mustard (optional)



Salt and black pepper
to taste



2 tbsp
fresh parsley
(chopped, for garnish)

STEP-BY-STEP

1



1. COOK THE PASTA

Bring a large pot of salted water to a boil. Cook cavatappi until al dente according to package instructions. Drain and set aside.

2



2. MAKE THE BÉCHAMEL

In a large saucepan, melt the butter over medium heat. Whisk in the flour and cook for 1–2 minutes. Slowly whisk in the warm milk, whisking constantly until thick and smooth. Simmer for 3–5 minutes. Season with garlic powder, onion powder, mustard (if using), salt and pepper.

3



3. ADD THE CHEESES

Reduce heat to low. Stir in the orange cheddar and mozzarella until fully melted and smooth.

4



4. ADD THE SALSA

Stir in the homemade medium salsa. Taste and adjust seasoning. The salsa adds flavour, a subtle heat and a delicious depth to the cheese sauce.

5



5. COMBINE

Add the cooked cavatappi to the cheese sauce. Stir until the pasta is well coated.

6



6. FINISH AND SERVE

Transfer to a baking dish (optional) and top with a little extra cheddar and Parmesan. Bake at 375°F (190°C) for 15–20 minutes until bubbly and golden. Garnish with fresh parsley and serve hot.

PHIL'S NOTES



- Use authentic cavatappi for the best texture and sauce hold.
- Adjust the amount of salsa to your preferred heat level.
- For extra richness, mix different cheddar varieties.
- Bake for a golden, bubbly top, or serve straight from the stovetop for a creamier texture.
- This pairs perfectly with grilled proteins or as a main dish.