



Fresh Herb Stovetop Mac and Cheese

Servings: 6

Ingredients

- 12 ounces pasta shells
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1/4 teaspoon red chile flakes
- 2 cups (8 ounces) Wisconsin gouda cheese, shredded
- 1 cup (4 ounces) Wisconsin mozzarella cheese, shredded
- 1/2 cup Greek yogurt
- 1/2 cup milk
- Salt and black pepper to taste
- 1/4 cup fresh basil leaves, chopped
- 2 tablespoons fresh flat-leaf parsley, chopped
- 1 tablespoon chives, minced
- 2 teaspoons fresh rosemary leaves, minced



Directions

Cook pasta al dente, according to package directions. Drain well; set aside in colander.

Return pot to stovetop; melt butter over medium. Add garlic and red pepper flakes. Cook just until fragrant, about 30-60 seconds. Return pasta to pot along with shredded cheeses, yogurt and milk. Season generously to taste with salt and pepper.

Toss in fresh herbs and stir until cheese is melted and smooth. Adjust seasonings to taste. Serve immediately.

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