

CARBONARA GARLIC MAC & CHEESE **Disney California Adventure Food & Wine Festival**

Serves 4-6

CRISPY GARLIC BACON

1 pound bacon, chopped
1/4 cup reserved bacon fat
1 tablespoon chopped garlic

PANKO

5 tablespoons unsalted butter
1/2 cup panko breadcrumbs
3 cloves garlic, minced
1/2 shallot minced
1/8 teaspoon salt

GARLIC CARBONARA MAC & CHEESE

1 pound dried elbow macaroni
1/2 cup reserved bacon fat
3 tablespoons all-purpose flour
1 cup heavy cream
1 cup shredded pepper jack cheese
1 1/2 cup shredded parmesan cheese, divided
1/2 teaspoon salt, plus more, to taste
1/4 teaspoon freshly ground black pepper
1/4 cup chopped parsley, for garnish

FOR CRISPY GARLIC BACON:

1. Placed diced bacon in large skillet. Turn heat to medium and cook, stirring often, until bacon begins to crisp. Remove from pan with slotted spoon and drain on paper towels. Carefully reserve 3/4 cup bacon fat.
2. With caution, heat 1/4 cup reserved bacon fat in a medium sauté pan over medium heat for 5 minutes. Add garlic and cook for 1 minute.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

Reduce heat to low and add reserved chopped bacon. Stir until fully incorporated.

3. Drain on paper towels and set aside until ready to serve.

FOR PANKO:

1. Preheat oven to 350°F.
2. Melt butter in small saucepan over medium-low heat until melted. Add minced garlic and shallots and cook for 1-2 minutes until fragrant.
3. Place panko in small bowl. Carefully pour melted butter over panko and stir to combine.
4. Spread evenly on baking sheet. Cook for 3-5 minutes, stirring after 3 minutes, until golden brown.
5. Set aside until ready to serve.

FOR GARLIC CARBONARA MAC & CHEESE:

1. Cook elbow macaroni according to package directions. Drain and set aside.
2. With caution, heat remaining 1/2 cup reserved bacon fat in large saucepan over medium heat for 3 minutes. Add flour and whisk constantly for 3 minutes, until mixture is golden brown and begins to bubble.
3. Carefully add heavy cream and whisk constantly over medium heat until it reaches a temperature of 160°F. Remove from heat and add pepper jack cheese, 1/2 cup shredded parmesan cheese, salt, and pepper. Continue to whisk until cheese is fully melted.
4. Return pasta to pan and stir until fully combined.
5. Spoon into bowls and top with reserved Crispy Garlic Bacon, Panko, parsley, and remaining parmesan cheese.

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*