

Mac and Cheese Bites



Ingredients:

500g elbow noodles

2 cups butter cracker crumbs (Ritz)

3 cups sharp cheddar cheese, shredded and divided

6 tablespoons unsalted butter, melted

150g herb feta cheese

2 tablespoons cold unsalted butter

2 large eggs

3/4 cup milk

1/4 cup sour cream

1/4 teaspoon salt

1/4 teaspoon garlic powder

Directions:

1. Preheat oven to 176°C. Bring a large pot of water to a boil. Cook the pasta according to the box directions until just shy of al dente, about 6 minutes. Drain. Meanwhile, lightly grease several standard muffin tins with cooking spray or butter.

2. In a medium bowl, combine the cracker crumbs, 1/2 cup of the shredded cheese, and the melted butter with a fork. Spoon a bit of the mixture into the bottom of each tin and press down with a fork or the bottom of a small glass.

3. Once the pasta is cooked and drained, add it to a large mixing bowl with the remaining cheese, feta, and cold butter.

Mix well. In a small bowl, combine eggs, milk, and sour cream whisking to combine. Add the liquid mixture to the pasta. Stir in the salt and garlic powder. Mix well.

4. Divide the noodle mixture between the prepared muffin tins. Bake until golden, about 20-25 minutes. Let cool in the tins at least 10-15 minutes before removing from the pan. Serve immediately.