



*The 2024
Pickle Creek
Pasta
Challenge*

Official Cookbook



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Summer Pasta



Why start with summer? Well, this very special recipe is one of the very first recipes using Pickle Creek products that anyone ever shared with us. This recipe features Pickle Creek Genovese Basil & Roma Tomato Infused Olive Oil and Lemon Basil Infused Balsamic Vinegar and is easy, fresh, and delicious!



Summer Pasta

Ingredients

- 1/2 lb spaghetti or linguini
- 1/4 c + 1 Tbsp Genovese Basil & Roma Tomato Olive Oil
- 1 Tbsp Lemon Basil Balsamic Vinegar (optional)
- 1/4 c white wine
- 4 cloves garlic, minced
- 1 pint cherry tomatoes, halved
- 1 sprig Fresh basil leaves, chopped
- 1/4 c freshly grated parmesan cheese
- Salt & black pepper

Instructions

1. Bring a large pot of salted water to a boil and cook pasta to al dente. Drain the pasta, reserving ~1/2 c of the cooking liquid.
2. Heat a large saucepan or skillet over medium heat. Add the Genovese Basil & Roma Tomato Olive Oil, Lemon Basil Balsamic Vinegar, tomatoes, and wine. Cook, stirring occasionally, until the tomatoes begin to soften. Add the garlic and cook until fragrant, stirring frequently, 1-2 minutes.
3. Add the cooked pasta to the saucepan and stir to combine with the sauce. If the pasta seems dry, add the reserved cooking liquid a little bit at a time, until sauce reaches desired consistency.
4. Turn off the heat and stir in the fresh basil, Parmesan, and 1 more Tbsp of Genovese Basil & Roma Tomato Olive Oil. Season to taste with salt and black pepper. Enjoy!



Creamy Jalapeno Chicken Pasta



This favorite weeknight dinner dish features Pickle Creek Jalapeno Infused Olive Oil. It's tasty, satisfying, and cooked all in one pot!



Creamy Jalapeno Chicken Pasta

Ingredients

- 1 lb chicken breasts
- 2 Tbsp Jalapeno Infused Olive Oil
- 1 medium bell pepper, chopped
- 1 small to medium onion, chopped
- 2 cloves garlic, minced
- 2 c chicken broth
- 4 oz cream cheese
- 1/2 c shredded jack cheese
- 8 oz dry penne pasta
- 1 medium jalapeno, sliced
- 4 slices bacon, cooked and crumbled
- Parmesan cheese
- salt and black pepper

Instructions

1. Cut the chicken breasts into 1-inch pieces and season well with salt and black pepper.
2. Add the Pickle Creek Jalapeno Olive Oil to a large skillet and heat over medium-high heat. When the oil is warm, add the chicken and onion and cook until chicken is browned and onion is soft, ~7 min. Stir in the garlic and cook until fragrant, ~1 min.
3. Add the chicken broth, 1/3 c water, bell pepper, and uncooked pasta. Stir to combine and let come to a boil. Reduce the heat, cover the skillet, and simmer ~20 min, until liquid is most absorbed. Uncover the skillet and cook the pasta ~5 min more, stirring occasionally, until the liquid is gone and pasta is cooked.
4. Remove the skillet from the heat and mix in the cream cheese and shredded Monterrey jack cheese. Stir until cheese melts and sauce turns creamy. Season to taste with salt and black pepper. Top with bacon, sliced jalapeno, and Parmesan. Enjoy!



Brisket Ragu Pasta



This amazing recipe features Pickle Creek Rosemary Infused Olive Oil and Lemon Basil Infused Balsamic Vinegar and combines two amazing foods (brisket and ragu) in one incredible dish!



Brisket Ragu Pasta

Ingredients

- 2-3 Tbsp Rosemary Infused Olive Oil
- 2 Tbsp Lemon Basil Balsamic Vinegar
- 1 medium onion, diced
- 2 medium carrots, peeled and diced
- 2 stalks celery, diced
- 4 cloves garlic, minced
- 2 Tbsp tomato paste
- 1.5 lb smoked brisket, shredded
- 2 c dry red wine
- 1 28-oz can crushed tomatoes
- 1 whole bay leaf
- 1 tsp fresh thyme leaves
- 12 oz casarecce or penne pasta
- freshly grated parmesan cheese
- fresh parsley, roughly chopped
- salt and black pepper

Instructions

1. To a large skillet, add enough Rosemary Olive Oil to coat the bottom of the pan. Heat over medium heat until warm. Add the onions, carrots, and celery. Season with salt and sauté until soft, ~10 min. Add the garlic and cook until fragrant, ~1 min more.
2. Stir in the tomato paste and Lemon Basil Balsamic Vinegar. Mix in the brisket. Add the wine, tomatoes, bay, and thyme. Simmer for 30 min, stirring occasionally, until the sauce thickens to the desired consistency. Taste and adjust seasonings if needed.
3. While sauce simmers, cook the pasta according to the package directions. To serve, top the pasta with ragu sauce, Parmesan cheese, and fresh parsley. Enjoy!



Pasta by the Bay



This fast, easy, fresh pasta dish features Pickle Creek Lemon Basil & Garlic Olive Oil and is loaded with seafood and with flavor!



Pasta by the Bay

Ingredients

- 1/4 c Pickle Creek Lemon Basil & Garlic Infused Olive Oil
- 4 cloves garlic, minced
- 1/4 tsp red pepper flakes (or dash of Prairie Fire)
- 8 oz raw shrimp
- 6 oz scallops
- 6 oz crab meat
- 1/4 c white wine
- 2 Tbsp lemon juice
- 2 Tbsp Fresh parsley, chopped
- 8 oz linguine
- salt and black pepper

Instructions

1. Bring a large pot of salted water to a boil and cook the pasta according to the package directions. Drain and set aside.
2. Heat the Lemon Basil & Garlic Olive Oil in a large skillet over medium-high heat. When oil is warm, add the scallops in a single layer. Season with salt and pepper and sear the scallops on each side for 2-3 min until golden brown on top and bottom and opaque all the way through. Remove from pan and set aside.
3. Add the shrimp and crab meat and season with salt and pepper. Cook for ~6 min, stirring occasionally, until shrimp turns pink. Add the red pepper flakes (or a dash of Prairie Fire) and garlic to the pan. Cook ~2 min until fragrant, stirring frequently. Add the wine and lemon juice and bring to a boil.
4. Reduce the heat and simmer ~5 min, until sauce reduces. Stir in the parsley and cooked linguine and toss everything together. Adjust the seasonings as needed, drizzle in a bit more Lemon Basil & Garlic Olive Oil if desired, and enjoy!



Pasta Alla Norma



By roasting eggplant in Pickle Creek Blood Orange Thyme Olive Oil, this recipe puts a surprising and delicious twist on a classic pasta dish!



Pasta Alla Norma

Ingredients

- 2 medium eggplant
- 1/4 c + 2 Tbsp Blood Orange Thyme Infused Olive Oil
- 8 oz rigatoni
- 2 cloves garlic, minced
- 1/2 - 1 tsp crushed red pepper flakes (or dash Prairie Fire)
- 2 c marinara sauce
- 1 c packed basil leaves, sliced fine
- 1/2 c grated Parmesan
- Salt & black pepper

Instructions

1. Preheat oven to 450 F. Chop the eggplant into 1-in cubes and divide between 2 lined baking sheets. Drizzle ¼ c Blood Orange Thyme Olive Oil over the eggplant and season with salt & black pepper. Toss to combine, drizzle in more olive oil if eggplant seems dry, and spread evenly across the baking sheets.
2. Roast 25-30 min, stirring halfway through, until eggplant is tender and golden. Remove from the oven and set aside. While eggplant roasts, cook the pasta to al dente. Reserve ~1 c of the cooking water, drain the pasta, and set aside.
3. When eggplant is almost done roasting, heat 2 Tbsp Blood Orange Thyme Olive Oil in a large skillet over medium heat. Add the garlic and crushed red pepper flakes (or dash Prairie Fire). Cook 2-3 min, stirring often, until garlic is fragrant.
4. Add the marinara sauce. Reduce heat to low and add the drained pasta, roasted eggplant, basil, and Parmesan cheese. Combine well. Ladle in some of the reserved pasta water if the sauce is too thick. Simmer 1-2 min, then serve. Enjoy!



Crockpot Bolognese Pasta



This Slow Cooker meat sauce features Pickle Creek Greek Oregano & Garlic Olive Oil and is a rich, hearty, perfect pasta dish to come home to after working all day!



Crockpot Bolognese Pasta

Ingredients

- 3 Tbsp Greek Oregano & Garlic Infused Olive Oil
- 1 medium onion, diced
- 1 medium carrot, diced
- 2 stalks celery, diced
- 1 lb lean ground beef
- 4 cloves garlic, minced
- 1/4 tsp ground nutmeg
- 1 + 1/4 c red wine
- 4 Tbsp tomato paste
- 1 28-oz can crushed tomatoes
- 1 bay leaf
- 1/2 c heavy cream
- 1/4 c chopped fresh basil leaves
- 1/3 c freshly grated parmesan cheese
- 8 oz cooked spaghetti
- Salt & black pepper

Instructions

1. Heat the Greek Oregano & Garlic Olive Oil in a large skillet over medium heat. Add the onion, carrot, and celery and season with salt & black pepper. Cook ~5 min until veggies start to soften. Add the ground beef and cook with the veggies, stirring occasionally, until meat is crumbled and browned, ~5 min more.
2. Stir in the garlic and nutmeg and cook until fragrant, ~2 min. Pour 1 c wine into the skillet and stir to deglaze the pan. Stir in the tomato paste and take off the heat.
3. Pour the meat & veggie mix into a lined slow cooker. Add the tomatoes and toss in the bay leaf. Cover and cook 6-8 hours on LOW or 4-6 hours on HIGH, until the sauce has thickened and the meat has cooked all the way through.
4. Just before serving, stir in the cream, fresh basil, 1/4 c wine, and Parmesan cheese. Season to taste with salt & pepper. Ladle sauce over cooked pasta. Enjoy!



Saucy Lobster Pasta



This easy lobster pasta recipe is the perfect dish to impress your date . . . and it features the brand new Pickle Creek Shallot Infused Olive Oil! It is also delicious and a big hit in the taste kitchen!



Saucy Lobster Pasta

Ingredients

- 8 oz spaghetti
- ¼ c Shallot Infused Olive Oil
- 4 cloves garlic, minced
- 1 tsp red pepper flakes
- 2 Tbsp tomato paste
- 1 c heavy cream
- ½ tsp dried oregano
- 12 oz cooked lobster meat (~4 tails)
- 1 c cherry tomatoes, halved
- 2 tsp oyster sauce
- ¼ c fresh flat leaf parsley, chopped
- 2 Tbsp fresh chives, chopped
- ¼ c freshly grated parmesan cheese
- salt and black pepper

Instructions

1. Bring a large pot of salted water to a boil and cook pasta to al dente. Reserve ~1 c of the cooking liquid, drain, and set aside.
2. Heat the Shallot Olive Oil in a large skillet over medium heat. Add the garlic and cook until fragrant, ~1-2 min, stirring constantly. Add the tomato paste, cherry tomatoes, and red pepper flakes (or dash of Prairie Fire Olive Oil). Cook for ~1 min, stirring constantly.
3. Lower the heat and slowly drizzle in the cream while stirring the sauce. Stir until everything is well combined. Season with salt and black pepper. Mix in the dried oregano.
4. Add the lobster meat, parsley, chives, oyster sauce, and 1/2 c of the reserved pasta water. Simmer for ~1 min until lobster is heated through. Taste and adjust seasonings if needed.
5. Stir in the pasta and cook in the sauce for ~30 sec. Add more pasta water if your sauce is thicker than desired. To serve, top pasta with Parmesan cheese. Enjoy!



Creamy Tuscan Chicken Pasta



This winning recipe could easily become a favorite staple at the dinner table! This version uses Pickle Creek Genovese Basil & Roma Tomato Olive Oil, but I bet the Greek Oregano & Garlic or Lemon Basil & Garlic Olive Oils would work wonderfully as well!



Creamy Tuscan Chicken Pasta

Ingredients

- 4-6 Tbsp Genovese Basil & Roma Tomato Olive Oil
- 2 lb boneless, skinless chicken breast
- 1 c sun-dried tomatoes
- 4 cloves garlic, minced
- 1 Tbsp Italian seasoning
- 1 c heavy cream
- 2 c milk
- 1 to 2 c chicken broth
- 1 c freshly grated parmesan cheese
- 12 oz uncooked penne
- 3 c fresh baby spinach
- salt and black pepper

Instructions

1. Add 2-3 Tbsp Genovese Basil & Roma Tomato Olive Oil to a large skillet (add enough olive oil to coat the bottom of the pan) and heat on medium-high. Cut the chicken breast into 1-inch pieces and season with salt and pepper. When the olive oil is warm, add the chicken and cook ~6 min, until browned. Use a slotted spoon to remove the chicken from the pan. Set aside.
2. Drain and chop the sun-dried tomatoes. Add 2-3 Tbsp more Genovese Basil & Roma Tomato Olive Oil to the skillet and turn heat to medium. Add the tomatoes along with garlic and Italian seasoning. Cook, stirring frequently, until aromatic.
3. Add the cream, milk, Parmesan cheese, uncooked pasta, and 1 c chicken broth to the skillet. Stir and bring to a boil. Then lower the heat and simmer at least 10 min, stirring occasionally, until pasta is al dente. You may need to add a bit more broth if the pan becomes too dry before pasta finishes cooking.
4. Add the chicken and its juices back into the skillet. Stir in the spinach. Cook for 1-2 min more until the chicken has warmed through and the spinach has wilted. Enjoy!



Butternut Squash Ravioli



The savory kale pesto + sweet squash ravioli in this recipe are a match made in heaven! This delicious dish pairs Pickle Creek Lemon Basil & Garlic Olive Oil with Pickle Creek Lemon Basil Balsamic Vinegar and hits all the right notes on the palate!



Butternut Squash Ravioli

Ingredients

- 1 package Butternut Squash Ravioli
- 3½ c kale, ribs removed (~1 bunch kale)
- 1½ c basil leaves
- ¼ c walnuts
- 2 cloves garlic
- ½ c Lemon Basil & Garlic Infused Olive Oil
- 2 Tbsp Lemon Basil Balsamic Vinegar
- Salt & black pepper

Instructions

1. Cook the ravioli to al dente, according to the package directions. Drain, reserving 1 c of the cooking liquid.
2. Place 3 c kale, 1 c basil, walnuts, and garlic into a food processor, and pulse to chop. Drizzle in Lemon Basil & Garlic Olive Oil and Lemon Basil Balsamic Vinegar and process until everything is smooth.
3. Add the remaining kale and basil and pulse 2-3 times but not so much that pesto is completely smooth. This last step will give the sauce more texture.
4. Return the cooked ravioli to the pot and add pesto. Toss to coat, adding pasta cooking liquid as needed to thin the sauce. Enjoy!



Cheesy Chicken Broccoli Ravioli



Chicken + Broccoli + Cheese Ravioli make for a simple, delicious dinner that you will want to make again and again! This recipe uses both Pickle Creek Lemon Basil & Garlic Infused Olive Oil and Rosemary Infused Olive Oil to get the flavor of both herbs with a quick tip of the bottle.



Cheesy Chicken Broccoli Ravioli

Ingredients

- 8 oz fresh cheese ravioli or tortellini
- 2 c broccoli florets
- 1 Tbsp Lemon Basil & Garlic Infuse Olive Oil
- 1 Tbsp Rosemary Infused Olive Oil
- 1 lb boneless, skinless chicken breast
- 2 cloves garlic, minced
- 2/3 c heavy cream
- 2/3 c Milk
- 1 c shredded Parmesan cheese
- Salt & black pepper

Instructions

1. Cook the ravioli according to the package directions. Drain and set aside. Steam or blanch the broccoli until bright green. Set aside.
2. In a large skillet, heat the Lemon Basil & Garlic and Rosemary Olive Oils over medium-high heat. Season the chicken with salt & pepper and add to the warmed olive oil. Brown the chicken, ~ 5 min per side. Remove the chicken from the pan and set aside.
3. Turn the heat to medium low. If the skillet is dry, add more of the olive oil. Add the garlic and cook ~1 min, until fragrant. Add the heavy cream and milk and heat slowly, stirring occasionally, until simmering.
4. Reduce the heat to low and stir in the cheese. Stir and simmer the sauce until the cheese melts completely. Taste the sauce and adjust the seasonings as needed.
5. Slice the chicken and add it back into the pan. Add the cooked ravioli and broccoli and heat until the chicken warms thoroughly. Serve topped with additional Parmesan, if desired. Enjoy!



Pesto Rosso Sausage Pasta



Enjoy the Pesto Rosso (aka Sun-Dried Tomato Pesto) on its own, or turn it into this tasty sausage and pepper pasta. Pickle Creek Genovese Basil & Roma Tomato Olive Oil shines as the olive oil for this pesto, and Lemon Basil Balsamic Vinegar is the secret to this sauce!



Pesto Rosso Sausage Pasta

Ingredients

- ⅓ c + 1 Tbsp Genovese Basil & Roma Tomato Olive Oil
- 8 oz sun-dried tomatoes, packed in oil
- 3 cloves garlic
- 1 c basil leaves
- ¼ c pine nuts
- ½ c grated Parmesan cheese
- 8 oz fusilli
- 2 Tbsp Lemon Basil Balsamic Vinegar
- 8 oz Italian sausage
- 1 medium orange bell pepper, sliced
- 1 small onion, sliced
- Salt & black pepper

Instructions

1. Combine sun-dried tomatoes, garlic, basil, and pine nuts in a food processor. Pulse a few times to chop. With the food processor running, drizzle in the Genovese Basil & Roma Tomato Olive Oil and process until the mixture is smooth. Add the Parmesan and Lemon Basil Balsamic. Pulse a few times to combine. Season to taste with salt and black pepper.
2. Cook pasta according to package directions. Drain, reserving ~1 c of the cooking liquid, and set aside.
3. Heat ~1 Tbsp olive oil in a large skillet on medium-high heat. Add the sausage and cook, rotating each link frequently, until browned and done, ~12 min. Remove from heat and set aside. When it cools, slice it into 1-inch pieces.
4. Turn heat to medium and add the onion and bell pepper. Season with salt and black pepper and sauté until soft, ~10 min. Stir in the pesto. Then stir in the sausage and cooked pasta. Use reserved cooking liquid to thin sauce to desired consistency. Enjoy!



Spinach Mushroom Couscous



This hearty, healthy, and tasty vegetarian dish really showcases Pickle Creek Sage, Mushroom, & Garlic Infused Olive Oil. And the couscous makes it really fun to eat!



Spinach Mushroom Couscous

Ingredients

- 4 Tbsp Sage, Mushroom, & Garlic Infused Olive Oil, divided
- 1 c onion, sliced
- 2 cloves garlic, minced
- 2 c baby Portobello mushrooms, quartered
- 6 c fresh spinach
- ¼ c vegetable broth
- 1 c couscous
- Salt & black pepper

Instructions

1. Add 2 Tbsp Sage, Mushroom & Garlic Olive Oil to a saucepan and heat on medium. Add couscous and stir to coat with oil. Cook ~2 min, until couscous starts to smell toasty. Pour in 2 c water and bring to a boil. Reduce heat to a simmer and cover. Cook ~10 min, stirring occasionally, until al dente. Drain off excess liquid.
2. While couscous cooks, add 2 Tbsp Sage, Mushroom & Garlic Olive Oil to a large pot and heat on medium. Add the onion and sauté 3-5 min, until softened and translucent. Add the garlic and sauté ~2 min, until fragrant. Add the mushrooms and sauté ~5 min. Add the spinach and broth. Season with salt and black pepper and stir to combine. Cover and cook until spinach wilts, ~5 min.
3. Combine couscous with spinach and mushroom mixture and stir to combine. Taste and adjust seasonings if needed. Enjoy!



Salmon Pasta



I can easily see this tasty, healthy, and simple recipe that pairs fresh salmon and asparagus with Pickle Creek Lemon Basil & Garlic Olive Oil turning into a go-to dish for dinner. It's delish!



Salmon Pasta

Ingredients

- 8 oz whole wheat penne or rigatoni
- 1 bunch asparagus, cut into 1-in pieces
- 4-6 Tbsp Lemon Basil & Garlic Infused Olive Oil
- 12 oz salmon fillets
- 1 whole lemon, zested and juiced
- 2 Tbsp capers
- ¼ c freshly grated parmesan cheese
- Salt & black pepper

Instructions

1. Preheat oven to 350 F and put a large pot of salted water on to boil. Place salmon, skin side down, on one end of a large baking sheet. Drizzle with Lemon Basil & Garlic Olive Oil and brush to coat the surface of the salmon.
2. Place the asparagus pieces on the other end of the baking sheet. Drizzle with more Lemon Basil & Garlic Olive Oil and toss to coat. Season the entire baking sheet with salt and pepper to taste and bake 15-20 min, until salmon just cooks through and asparagus reached al dente.
3. Cook the pasta according to the package directions. Drain and toss with ~2 Tbsp Lemon Basil & Garlic Olive Oil, lemon zest and juice, and capers. Add the cooked asparagus and Parmesan cheese and toss to mix. Taste and adjust seasonings. Add a bit more olive oil if pasta seems dry.
4. Flake the salmon into bite-size pieces and gently fold in with the pasta. Enjoy!



Greek (Pasta) Salad



This fresh take on pasta is a great dish to serve at parties or at home. This recipe uses Pickle Creek Greek Oregano & Garlic Infused Olive Oil and Lemon Basil Balsamic Vinegar to really pour on the flavor!



Greek (Pasta) Salad

Ingredients

- 1 lb bowtie pasta
- 4 whole Roma tomatoes, diced
- 2 small zucchini, diced
- 1 cucumber, scored and diced
- ½ medium red onion, diced
- ½ c black olives, chopped
- 8 oz Feta cheese, crumbled
- 10 oz artichoke hearts, drained and chopped
- ¼ c Lemon Basil Balsamic Vinegar
- ¼ c Greek Oregano & Garlic Infused Olive Oil
- Salt & black pepper

Instructions

1. Cook pasta according to package directions. Drain and rinse with cold water to cool.
2. Mix vegetables, olives, Feta cheese, Greek Oregano & Garlic Olive Oil, and Lemon Basil Balsamic Vinegar together. Stir in cooled pasta. Season to taste with salt & black pepper.
3. Chill and Enjoy!



Spicy Shrimp Pasta



Marinating shrimp in Pickle Creek Prairie Fire Olive Oil gives this dish the perfect amount of heat, and the Lemon Basil & Garlic Olive Oil and House Seasoning add the perfect balance of flavor. Yum!



Spicy Shrimp Pasta

Ingredients

- 8 oz spaghetti or linguini
- 1 lb raw shrimp, peeled & deveined
- 1 Tbsp Prairie Fire Infused Olive Oil
- 1 Tbsp Pickle Creek House Seasoning
- 2 Tbsp Lemon Basil & Garlic Infused Olive Oil
- 1 medium red bell pepper, cut into small strips
- 1 c heavy cream
- 1/2 c Parmesan cheese, finely grated
- 2-3 Tbsp fresh parsley, chopped

Instructions

1. Put a large pot of salted water on to boil. In a medium bowl, combine the shrimp with the Pickle Creek House Seasoning and Prairie Fire Olive Oil. Toss to combine.
2. Add the Lemon Basil & Garlic Olive Oil to a large skillet and heat on medium high. Add the bell pepper and sauté until soft, 6-8 min.
3. Add the pasta to the salted boiling water and cook to al dente.
4. While pasta cooks, turn the skillet to medium, push the bell pepper to the edges of the pan, and add the seasoned shrimp to the middle of the skillet. Sauté 2-3 min per side, until pink. Transfer cooked shrimp and bell pepper to a clean plate and set aside.
5. Add the heavy cream to the skillet. Stir the cream, scraping the bottom of the skillet, until it begins to simmer. Reduce the heat to low and stir in the Parmesan cheese.
6. Add the cooked pasta, shrimp, and bell pepper to the sauce and stir to combine. Top with fresh parsley and Enjoy!



Macaroni and Cheese



This recipe uses Pickle Creek Shallot Infused Olive Oil to put a tasty spin on the classic dish. Everyone in our test kitchen agreed that this macaroni was magically delicious!



Macaroni and Cheese

Ingredients

- ¼ c Pickle Creek Shallot Infused Olive Oil
- ½ yellow onion, thinly sliced
- 2 Tbsp butter
- 2 Tbsp flour
- 4 c whole milk
- 2 sprigs fresh oregano
- Salt & black pepper
- 2 sprigs fresh thyme
- 1 lb casarecce or macaroni pasta
- 1 lb white cheddar cheese, shredded
- ½ c Parmesan cheese, grated
- 2 Tbsp Fresh parsley, chopped

Instructions

1. Bring a large pot of salted water to a boil. Meanwhile, heat a large pot or Dutch oven over medium heat and add the Shallot Olive Oil. When the oil is warm, add the onion and sauté 5-8 min until softened, stirring often. Season with salt and black pepper.
2. Add the butter to the onion and stir until melted. Add the flour and stir ~1 min. Then pour in the milk slowly, whisking continuously. Add the herb sprigs and bring the milk to a simmer. Reduce the heat to low and simmer 6-8 min until slightly thickened, stirring often. While sauce thickens, cook the pasta until just al dente.
3. Preheat the oven to 350 degrees F. Remove the herb sprigs from the white sauce. Drain the pasta and add into the sauce. Stir well to coat. Add the cheddar and Parmesan cheeses. Stir over low heat until cheese melts and sauce is creamy. Taste and adjust seasonings if needed.
4. Transfer the pasta and sauce to a casserole dish and bake at 350 F until bubbly and brown on top. To serve, sprinkle with fresh parsley. Enjoy!