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RECIPE

Skillet Mac and Cheese with Artichokes

By Melissa Denchak | Fine Cooking Issue 127



Scott Phillips

★★★★★ (4 ratings)

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Servings: 4

An easy and elegant take on an old favorite, this mac and cheese has subtle notes of artichoke, rich garlic undertones, and a crisp breadcrumb topping.

Ingredients

- Kosher salt
- 12 oz. pipette or similar short tubular pasta
- 2 Tbs. unsalted butter
- 2 large cloves garlic, minced
- 2 Tbs. all-purpose flour
- 2 cups whole milk
- 4 oz. Gruyère, coarsely grated (about 1 cup)
- 4 oz. Monterey Jack, coarsely grated (about 1 cup)
- 9 oz. frozen artichokes, thawed, squeezed dry, and coarsely chopped
- 1/4 cup plain panko
- 1-1/2 tsp. coarsely chopped fresh rosemary

Nutritional Information [+](#)

Preparation

Position a rack about 6 inches from the broiler and heat the broiler on high.

Bring a large pot of well-salted water to a boil. Add the pasta and cook according to package directions until just tender. Drain well and set aside.

Meanwhile, melt the butter in a 10-inch broiler-proof skillet over medium heat. Add the garlic and cook, stirring, until softened, about 45 seconds. Add the flour and stir for about 15 seconds. Gradually add the milk, whisking frequently, until thickened, 5 to 6 minutes. Add the cheeses and whisk until melted and smooth, 1 to 2 minutes. Remove from the heat. Stir in the artichokes, pasta, and 1 tsp. salt.

In a small bowl, combine the panko, rosemary, and a pinch of salt. Sprinkle evenly over the pasta. Broil until golden on top, about 2 minutes. Let cool briefly before serving.

All-purpose Flour American Broiling

Cheese Tubetti Pasta Butter

Reviews (4 reviews)

BFinola | 01/24/2017
I followed the direction as written using elbow macaroni. Quick and easy weeknight dinner with a salad. Lighter than traditional Mac & Cheese and a nice change. Subtle artichoke & garlic flavor. Family approved. Will make again.

Sookie2 | 01/17/2016
I made it per the recipe the first time but found it lacking in flavour. Heated the leftovers with white wine, chicken both and milk. Also added cooked chicken and marinated artichokes. Much better.

Tullyree | 02/21/2014
Excellent version of traditional mac 'n cheese. I tweaked it by using vegetable fusilli, Provolone & Aged White Cheddar, a small jar of marinated artichokes & added a few drops of hot sauce to the cheese sauce. Fabulous!

sernst | 01/09/2014
Delicious and easy for a quick comfort meal. I have made the Fine Cooking "make your own" macaroni & cheese several ways and my daughters always requests one version with artichokes and ham, but it is definitely a weekend dish. This quick skillet version seemed like a pared down version, good for a busy weeknight. We ate this during the recent polar vortex in the NE and it really hit the spot.

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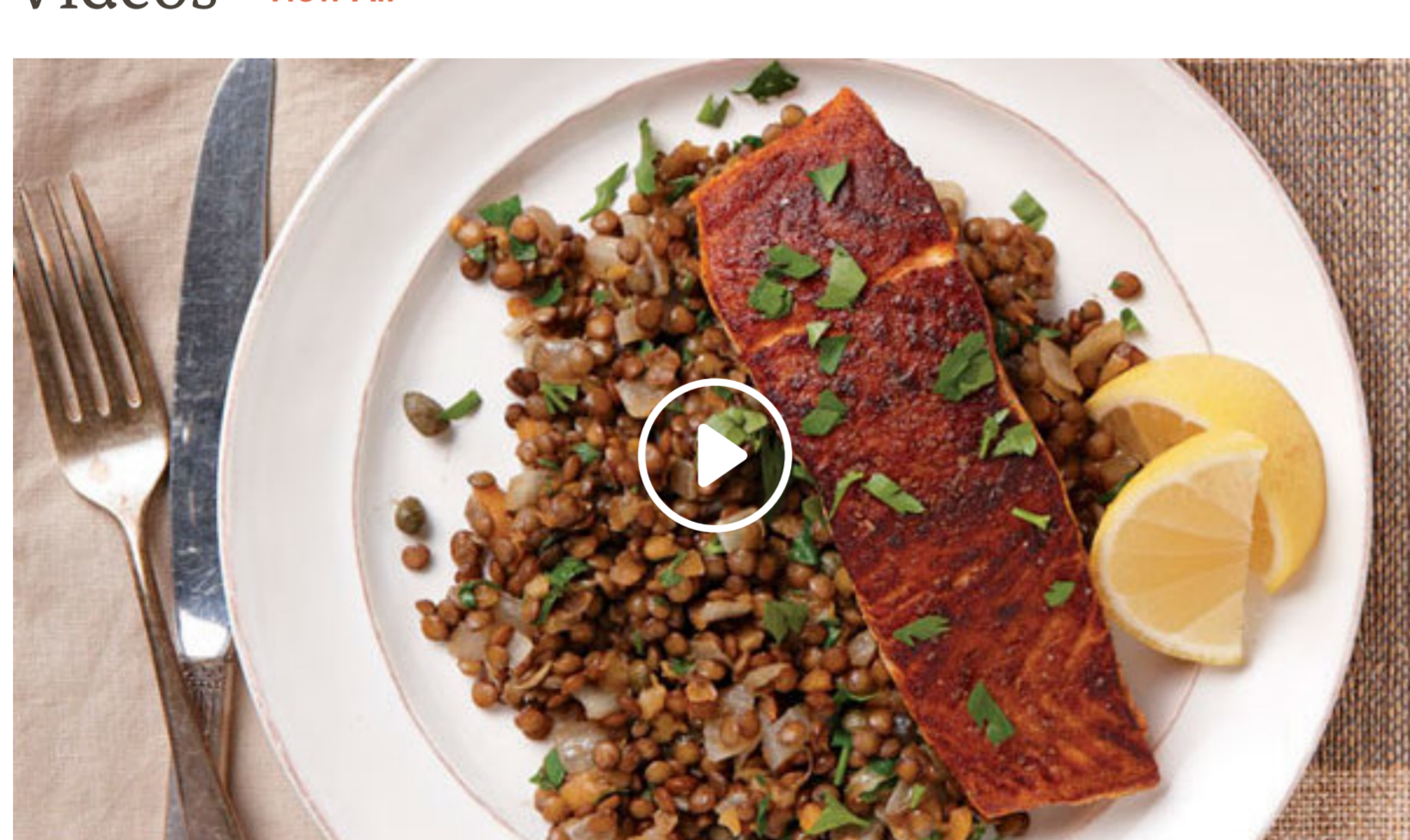
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