

BAKED MACARONI

Altered from the recipe in Joy of Cooking book

Gluten-free

Boil in salted water:

4 oz. rice noodle elbow macaroni or cavatappi >

Drain it.

Preheat oven to 350°.

Place layers of pasta in a buttered baking dish.

Sprinkle the layers with:

1 cup shredded sharp cheddar cheese

Beat until blended:

1 or 2 eggs

2/3 cup milk

1/4 teaspoon salt

1/8 teaspoon paprika

A dash of cayenne pepper

1 sliced pimiento

1/4 cup chopped green peppers

1 tablespoon grated onion

Pour this mixture over the layered pasta/cheese. Sprinkle the top with finely crushed:

Potato chips

You can add **a few pats or dollops of butter** across the top that will melt during cooking and moisten the crushed chips.

Bake the dish about 40 minutes.

You may want to finish it in the broiler for 3-5 minutes to crisp the top crust, but be very careful with the time because the chips will burn quickly.



*As featured in **evan austin's** November 2012 article "[A Lean Business Model: Mac-n-Cheese](#)"
evan is a part-time graphic designer and full-time dad who lives in California.*