



## Avocado Mac 'n Cheese

**Prep: 15 minutes**

**Cook: about 5 minutes • Serves: 6**

- 1 pound **Best Yet® elbow macaroni**, cooked according to package directions
- 1½ cups whole milk
- 3 cloves garlic, chopped
- ½ teaspoon **Best Yet® chili powder**
- ½ teaspoon **Best Yet® plain salt**
- ¼ teaspoon **Best Yet® ground black pepper**
- 2 ripe Avocados From Mexico, peeled, halved and pitted
- 1 tablespoon (plus ½ tablespoon) **Best Yet® lemon juice**, divided
- 2 cups **Best Yet® shredded mild Cheddar cheese**
- 2 tablespoons chopped chives (optional)

1. Combine milk, garlic, chili powder, salt and pepper in microwave-safe bowl. Microwave on high in 1-minute intervals until hot.

2. Place 1½ avocados and 1 tablespoon lemon juice into blender and pulse. Add cheese and hot milk and blend until smooth. Chop remaining avocado and toss with remaining lemon juice.

3. Mix avocado sauce with pasta. Garnish with chopped avocado and chives, if desired.

Recipe courtesy of our friends at [produceforkids.com](http://produceforkids.com)