

## MAC & CHEESE WITH SAGE

### INGREDIENTS

1/2 lb. of your favorite pasta  
(macaroni, penne, farfalle, etc.)  
1 c. gruyere cheese, grated\*  
sea salt  
fresh black pepper  
5 or more fresh sage leaves  
olive oil

\*Other good cheeses to try with  
this dish are young Fontina,  
Comte, young Gouda, Jack  
Cheese, or any good melting  
cheese.

### DIRECTIONS

1. Prepare sage oil. Drizzle olive oil into pan and gentle heat over medium flame. Add sage leaves to infuse into the oil. Once you smell the sage and right before they turn brown, it's ready! Set aside for pasta topping later. Let the oil slightly cool.
2. Meanwhile, cook pasta until al dente. Add pasta into the sage oil.
3. Add the cheese and stir.
4. Sprinkle sea salt and fresh black pepper before serving.
5. Bon appétit!