

Swiss Fondue Macaroni & Cheese Casserole (Gluten-Free)

Yield: 8 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/easy-cheddar-swiss-fondue-recipe>

Ingredients:

- pasta
- 1 pound penne ziti, rotini, or similar pasta, gluten-free if needed*
- 1 teaspoon sea salt or kosher
- cheese sauce
- 1 cup dry white wine dry vermouth, or chicken stock
- 1 tablespoon bourbon or whiskey, optional, leave out if you are Celiac or extremely sensitive to gluten
- 1 shallot peeled and finely minced
- 1 teaspoon fresh thyme leaves
- 10 ounces Gruyere cheese grated
- 6 ounces sharp cheddar cheese medium-, grated
- 5 ounces Monterey Jack cheese grated
- 5 ounces havarti grated
- 4 teaspoons cornstarch
- 1/2 teaspoon sea salt or kosher, or to taste
- 1/4 teaspoon ground white pepper
- 1 teaspoon Dijon mustard
- 1/2 cup shredded Parmesan cheese or grated
- fresh parsley
- fresh thyme leaves

Nutrition:

1. Calories: 670 calories
2. Carbohydrate: 54 grams
3. Cholesterol: 100 milligrams
4. Fat: 31 grams
5. Fiber: 2 grams

6. Protein: 35 grams
 7. SaturatedFat: 19 grams
 8. Sodium: 1030 milligrams
 9. Sugar: 3 grams
-

Thank you for visiting our website. Hope you enjoy Swiss Fondue Macaroni & Cheese Casserole (Gluten-Free) above. You can see more 16 easy cheddar swiss fondue recipe Unlock flavor sensations! to get more great cooking ideas.