

Recipe Directions

Macaroni: Cook the macaroni for 10 min in boiling water. While the pasta is cooking prepare the cheese sauce by melting the butter over med-high heat, add 3 cups of milk and the cheese and cook until melted into a creamy sauce, stirring continuously cooking on medium heat. Turn heat to low and add 1 tbsp. of flour and mix well. (Add more milk in 1/2 c. increments if the sauce becomes too thick.) Add the seasonings and mix well. Strain the cooked macaroni and combine it with the cheese sauce. Cover and set aside.

Hash Browns: Cook the chopped sweet potatoes, peppers and onions in the olive oil over med- high heat until cooked through and slightly crispy. Add the seasonings midway through and mix well.

Black Bean Patties: Mash the black beans well in a large bowl. Combine 1 cup of bread crumbs, the eggs and seasonings with the beans and mix well. (**If the patties are too dry you can mix in some water and alternatively if too wet, you can add additional bread crumbs in 1/2 c. increments.) Form into 4 larger patties and 8 small patties. Cook in a lightly coated pan of olive oil and cook through for approximately 5-7 min per side.

Impossible Meat Sauce: Lightly coat a pan with olive oil and brown the impossible "meat" over medium-high heat. Add the tomatoes, broth and seasonings and heat through for 8-10 min.

Secret Sauce: In a mixing bowl, whisk all of the ingredients together until well combined.

Assembly: Assemble the plates by adding equal amounts of macaroni and cheese and hash browns and filling half the plates on both sides. Top with the bean burger patties and the meat sauce spread generously over the patties, Garnish with the secret sauce and scallions/chives. Serve with mustard on the side. .