



Macaroni and Cheese Pizza Bites

Ingredients

- sliced pepperoni (2" diameter)
- 2 tablespoons [Fustini's Tuscan Herb olive oil](#)
- 4 tablespoons all-purpose flour
- 1 1/4 cups milk
- 1/2 cup heavy cream
- 2 teaspoons [Fustini's Tuscan spice blend](#)
- Kosher salt and freshly ground black pepper
- 2 cups shredded mozzarella cheese
- 3/4 cup freshly grated Parmesan cheese, divided
- 8 oz elbow pasta
- freshly torn basil for garnish (optional)

Sharon's Hint

Make in regular muffin cups or for great bite-size, use mini-muffin tins. Substitute your favorite Fustini's herb-infused olive oil. Adapted from delish.com

Directions

Step 1.

Preheat the oven to 400 degrees F. Place 3-4 slices of pepperoni around the bottom and sides of a regular-size muffin tin (if using mini-muffin tins, place 1 slice in the bottom of the cup). Chop up an additional 6-8 slices into small pieces.

Step 2.

In a large pot over medium heat, heat olive oil. Add flour and whisk until golden. Slowly pour milk while whisking. Add heavy cream, garlic powder and spice blend. Season with salt and pepper. Bring to a simmer and cook for 2 minutes until thickened.

Step 3.

In another pot of boiling, salted water, cook pasta until al dente, 7 minutes. Reserve about 1/2 cup of pasta water and drain pasta.

Step 4.

Add 2 tablespoons of pasta water to the cheese and stir to combine. Add pasta and cut up pepperoni and toss to coat. Add more pasta water as necessary to loosen the sauce.

Step 5.

Spoon macaroni into pepperoni cups. Top with Parmesan cheese. Bake until the tops are golden and macaroni feels firm. 20-30 minutes. Remove cups from the tin and top with basil before serving.