

AMERICAN

Macaroni & Cheese

PREP

5 Minutes

COOK

25 Minutes

SERVES

8 - 10



Ingredients

- ☐ 1 Box (16 Ounces) of Macaroni Noodles (or any noodle)
- ☐ 12 Ounces of Grated Medium Cheddar Cheese
- ☐ 2 Ounces of Finely Grated Parmesan Cheese
- ☐ 3 Cups of 2% Milk
- ☐ 8 Tablespoons of Unsalted Butter
- ☐ 4 Tablespoons of AP Flour
- ☐ 1 Teaspoon Salt
- ☐ 1/2 Teaspoon Black Pepper

Instructions

- 1 Boil the pasta per packaging directions to Al Dente and set aside in large bowl and cover.
- 2 Once the pasta has been boiled and drained use the same pot to melt the butter completely on medium heat.
- 3 Whisk the flour in with the butter and cook for a few minutes until the mixture starts to change color to a light brown.
- 4 Add the milk to the pot and also add the salt and the pepper to the mixture, continue to lightly whisk.
- 5 Once the milk has been brought to a simmer, monitor it to make sure it has slightly thickened.
- 6 Slowly whisk in the medium cheddar cheese in batches until incorporated and also add the parmesan in the same way.
- 7 Turn off the heat once the cheese has dissolved into the mixture.
- 8 Add the mixture to the noodles bowl and mix in completely.
- 9 Serve!!

Tips

- Make sure not to overcook the noodles.
- You can pretty much substitute and type of grated cheese to the mixture, depending on your taste/preference.