

Mac & Cheese



Ingredients

- 1 Box of elbow noodles (1lb)
- 2 cups any flavored broth
- Enough water to fill pot
- 1 ½ cups of milk
- 1 egg
- 3 Tbsp flour
- 3 Tbsp butter
- ½ Tbsp of onion powder, garlic powder, pepper, paprika and salt
- ¼ tsp chili powder
- 1 cup cheddar cheese
- 1 cup monterey jack cheese
- 1 cup white cheddar cheese
- ½ cup of each cheese in a separate bowl for garnish
- Paprika, pepper and parsley to your liking, for garnish

Utensils

- 2 Medium Pots
- 13 x 9 Baking pan
- Whisk
- Spatula
- Aluminum foil
- Strainer/Colander
- Large Mixing Bowl
- Pot Holders
- Measuring cups & Spoons



Recipe Instructions

Step 1: Cook Pasta

Add broth and water to pot and bring to a boil.

Add pasta and cook for 6 minutes.

Strain noodles and run under cold water.

Step 2: Start your Roux

Melt butter in a separate pot and whisk in flour to create your roux.

The roux will help to thicken our cheese sauce.

Preheat oven to 350°

Step 3: Cheese Sauce

Add milk, seasonings, cheese, and egg into the pot and whisk.

Continue to cook on a medium heat, whisking frequently, until everything is melted and combined.

Step 4: Combine

Add cooked pasta and finished cheese sauce to large mixing bowl and stir to combine.

Pour the mixture into your baking pan and spread it evenly. You are done!

Step 5: OPTIONAL BAKING

If you have an oven available, sprinkle the ½ cup of each cheese for garnish on top of the mac and cheese.

Sprinkle paprika, pepper, and parsley on top of that to your liking.

Step 6: Bake and Enjoy!

Cover baking pan with aluminum foil and bake at 350° for 25 minutes.

Remove foil and continue to bake at 350° for an additional 10 minutes.

Let cool and enjoy!



Scan this QR code with your phone to view an instructional video on how to make this recipe!

Kitchen Safety Tips:

Make sure to use pot holders when handling pots on the stove, or pans in the oven.

Notify anyone else in the kitchen that the stove and oven will be on, to prevent anyone from burning themselves.