



🍴 8 People

🕒 40 Mins

🍏 520 kcal

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Creamy Mac and Cheese

ULTIMATE COMFORT FOOD

INGREDIENTS

1 lb elbow macaroni

4 tbsp butter

1/4 cup all-purpose flour

3 cups whole milk

DIRECTIONS

1. Cook elbow macaroni according to package directions until al dente. Drain and set aside. Preheat oven to 375°F and grease a 9x13 inch baking dish.
2. In a large saucepan, melt butter over medium heat. Whisk in flour and cook for 1-2 minutes until lightly golden. Gradually whisk in milk and cream, stirring constantly until thickened.



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Creamy Mac and Cheese

ULTIMATE COMFORT FOOD

INGREDIENTS

- 1 lb elbow macaroni
- 4 tbsp butter
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 1 cup heavy cream
- 3 cups shredded cheddar
- 1 cup mozzarella cheese
- 1/2 cup parmesan
- 1 tsp mustard powder
- Salt and pepper to taste

DIRECTIONS

1. Cook elbow macaroni according to package directions until al dente. Drain and set aside. Preheat oven to 375°F and grease a 9x13 inch baking dish.
2. In a large saucepan, melt butter over medium heat. Whisk in flour and cook for 1-2 minutes until lightly golden. Gradually whisk in milk and cream, stirring constantly until thickened.
3. Reduce heat and stir in cheddar, mozzarella, and parmesan until melted and smooth. Add mustard powder, salt, and pepper. Toss with cooked macaroni.
4. Transfer to baking dish, top with extra shredded cheese, and bake for 20-25 minutes until bubbly and golden brown on top. Let rest 5 minutes before serving.