



MAC N CHEESE

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Cheesy pasta is a favourite in many parts of the world and this is a traditional American recipe. If you want, you can use many different types of cheese instead of just cheddar. You can also put bread crumbs on top of the finished dish and gratinate it in the oven for a few minutes, for a crunchy crust on top.

Ready in: 30 minutes

Servings: 4

Ingredients

225 grams elbow macaroni
4 tbsp. butter
4 tbsp. all purpose flour
½ tbsp. salt
ground black pepper to taste
¼ tsp garlic powder
5 deciliters whole milk
5 deciliters shredded cheddar cheese

1. Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water. Stir occasionally until the pasta is cooked through but firm to the bite. Drain and set aside.
2. Melt butter in a saucepan over medium heat. Then stir in the flour, salt, garlic powder and pepper until smooth.
3. Slowly pour milk into the butter and flour mixture while continuously stirring until the mixture is smooth and bubbling, about 5 minutes.
4. Add the cheese to the milk mixture and stir until the cheese is melted, 2 to 4 minutes.
5. Fold the pasta into the cheese sauce until everything is coated.

Enjoy!>