

Stovetop Mac and Cheese

6 servings • Category: Dinner • Generated by Nutrifax

Ingredients

- 450 g Pasta (macaroni (elbow), enriched, dry)
- 2 1/2 cup Milk (whole, 3.25% milkfat, with added vitamin D)
- 3 tbsp Butter (salted)
- 24 g Flour (wheat, all-purpose, enriched, bleached)
- 350 g Cheese (cheddar)
- 1 tsp Salt (table)
- 1/2 × 5 ml whole Spices (pepper, black)
- 1/4 tsp Spices (paprika)

Instructions

1. Cook the macaroni according to package directions until al dente. Drain and set aside.
2. In the same pot, melt butter over medium heat. Whisk in the flour and cook for 1 minute, stirring constantly.
3. Gradually whisk in the milk. Cook for 4–5 minutes, whisking often, until the sauce thickens and coats the back of a spoon.
4. Remove from heat. Stir in the shredded cheddar a handful at a time, stirring until each addition is melted and smooth.
5. Season with salt, pepper, and paprika.
6. Add the cooked macaroni back to the pot and stir until evenly coated. Serve immediately.