

## **Simple Macaroni and Cheese**

A very quick and easy to fix to a tasty side-dish.

**Prep:** 10 mins

**Cook:** 20 mins

**Total:** 30 mins

**Servings:** 4

**Yield:** 4 servings

### **Ingredients**

1 (8 ounce) box elbow macaroni

¼ cup butter

¼ cup all-purpose flour

½ teaspoon salt

Ground black pepper to taste

2 cups milk

2 cups shredded cheese

### **Directions**

#### **Step 1**

Bring a large pot of lightly salted water to a boil. Cook elbow macaroni in the boiling water, stirring occasionally until cooked through but firm enough to the bite, 8 minutes. Drain.

#### **Step 2**

Melt the butter in a saucepan over medium heat; stir in flour, salt and pepper until smooth, about 5 minutes. Slowly pour milk into butter-flour mixture while continuously stirring until mixture is smooth and bubbling, about 5 minutes. Add cheese to milk mixture and stir until cheese is melted, 2 to 4 minutes.

#### **Step 3**

Fold macaroni into cheese sauce until coated

### **Tips**

You can never have enough cheese, and I usually add an extra half cup without ruining the recipe. Keep a careful eye on the milk when boiling, as

milk boils fast and burns easily. Burnt milk will show up in the recipes  
flavour if overcooked