



# Mac & Cheese

 8 servings  20 minutes

## Ingredients

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1/2 lb (1/2 box) of macaroni

I like to use shell pasta

1/8 cup flour

1/8 cup (2Tbsp) butter

1 cup milk

1 cup shredded Mexican  
blend cheese

1/2 tsp salt

Toppings:

Shredded cheese

Dried parsley garnish

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I love comfort food and this is the creamiest mac and cheese I have found. I changed some of the ingredients to the original recipe and made it even better! I top it with steamed broccoli and chopped fresh garden tomatoes. If you like Noodle and Co mac and cheese, you will love this one!

## Directions

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1. Cook macaroni as instructed on package. Drain and put into a serving bowl.
2. Melt butter in saucepan over medium low heat. Do not cook this too hot.
3. Stir in flour until completely mixed with melted butter.
4. Stir in milk very slowly until mixture is thickened. Take your time on this step to keep the texture good and do not bring to a boil.
5. Add salt and turn off stove. Keep skillet on warm burner.
6. Add cheese and stir until melted.
7. Add cheese sauce to pasta and stir until coated.
8. Top with shredded cheese, steamed broccoli, chopped tomatoes and dried parsley flakes. Serve immediately.