

THE BEST STOVETOP MAC AND CHEESE

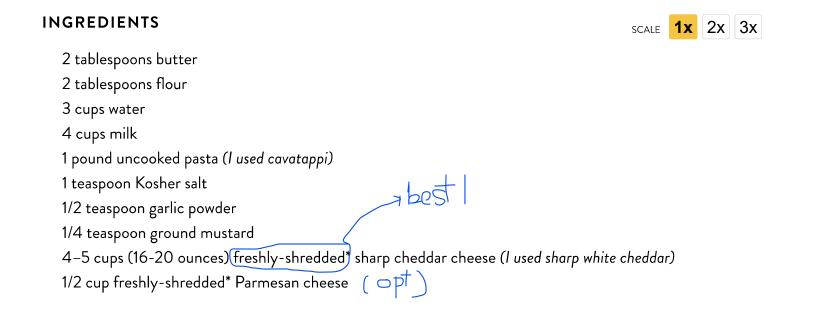
 $\star\star\star\star\star\star$ 4.9 from 58 reviews

(1) prep time: 5 MINUTES (1) cook time: 15 MINUTES (1) total time: 20 MINUTES

yield: 8 SERVINGS 1X

DESCRIPTION

This truly is the BEST stovetop mac and cheese recipe! It only requires <u>one</u> pot (no extra pot to cook the pasta), it's ready to go in about 20 minutes from start to finish, and it's perfectly creamy and cheesy and delicious.



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INSTRUCTIONS

- Melt butter in a large stockpot over medium-high heat. Add flour, and stir until combined. Cook for 1 minute, stirring occasionally. Then pour in 1 cup of the water, and stir (or whisk) until the mixture is completely smooth and begins to thicken. Gradually pour in the remaining water and milk, stirring until evenly combined.
- Stir in the pasta, salt, garlic powder, and mustard until combined. Then continue cooking, stirring occasionally, until the mixture just reaches a simmer. (Btw, I recommend grating your cheese while the pasta cooks to save time!) Reduce heat to medium-low to maintain the low simmer. Continue cooking, stirring occasionally, for about 9-10 minutes, or until the pasta is all dente. (Be careful not to overcook the pasta!)
- Remove from heat, and stir in the cheeses until melted. Taste, and season with additional salt (and black pepper, if you'd like), as needed.
- 4 Serve immediately, and enjoy!!

NOTES

i Instant Pot Option: If you would like to make this recipe in the Instant Pot, see my tutorial here.

Find it online: https://www.gimmesomeoven.com/best-stovetop-mac-cheese/

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