

Mac n Cheese

Like we said last time: "YOU MIGHT AS WELL THROW OUT ALL THOSE KRAFT BOXES...ONCE YOU TRY THIS, YOU MAY NEVER GO BACK TO BOXED AGAIN."

- Servings - 2 to 3
- Prep time - 5 minutes
- Cook time - 20 minutes

Ingredients

- 2 cups of your favorite pasta (macaroni, shells, etc. - we actually used a measuring cup for this to be safe)
- 2 cups milk
- 2 cups shredded cheese (we used sharp cheddar)

Protocol

1. In a large pot, mix together the pasta and milk and put over medium-high heat. Reduce heat and simmer for about 20 minutes until pasta is tender. Because all your pasta will most likely not be covered by the milk, stir every couple minutes to make sure the pasta cooks evenly and the milk doesn't curdle,
2. Once pasta is done (there will be some milk leftover, this is good!), stir in the cheese and mix together until melted.
3. Doctor up the flavor by adding a little bit of mustard or hot sauce or just salt and pepper. Sprinkle some bread crumbs on top if you want some more texture! Bake it in an oven with more cheese on top! The possibilities are endless!
4. Serve with your favorite side and enjoy!