

One-Pot Macaroni and Cheese

Prep Time: 5 minutes

Cook Time: 15 minutes

Servings: 4-6

Ingredients

- 1 ½ cups milk
- 1 cup water + additional ¾ cup
- 8 ounces elbow macaroni
- ½ teaspoon salt
- Dash of ground pepper
- 4 ounces sharp cheddar cheese, shredded (about 1 cup packed)
- Optional: ½ teaspoon garlic powder and ½ teaspoon dry mustard



Instructions

1. In a medium pot over medium heat, combine milk, 1 cup water, macaroni, salt and pepper. Bring to a low simmer, stirring frequently.
2. Once the mixture starts creating bubbles, reduce heat to low and let simmer stirring continuously for 8-10 minutes. The macaroni will absorb liquid while cooking, so stir in additional water as needed ¼ cup at a time. You may not need all ¾ cup.
3. Test pasta to make sure it's done.
4. Once pasta is done and sauce is creamy, remove the pot from heat and gradually stir in shredded cheese, 1/3 cup at a time.
5. Stir until all cheese is melted and smooth. Add in optional seasonings and more salt or pepper if desired.
6. Serve immediately.