**Homemade Mac & Cheese** Source: allrecipes.com

Yield: 4 servings

**Ingredients:**

(On the lines provided, cut recipe in half.)

\_\_\_\_\_ 4 ounces uncooked elbow macaroni

**Roux:**

\_\_\_\_\_ 2 T butter or margarine

\_\_\_\_\_ 1 T Tablespoon all-purpose flour

**Sauce:**

\_\_\_\_\_ 1 ½ cups milk

\_\_\_\_\_ 1 cup shredded sharp cheddar cheese

\_\_\_\_\_ ¼ cup grated Parmesan cheese

**Topping:**

\_\_\_\_\_ 1 Tablespoons butter or margarine

\_\_\_\_\_ ¼ cup bread crumbs

 pinch paprika

**Directions:**

1. Preheat oven to 350 degrees F.
2. In a pot of boiling water cook the pasta to al dente. Drain pasta using a colander.
3. While the pasta is cooking, in a saucepan, melt butter over medium heat. Stir in flour to make a roux.
4. Add milk to roux slowly, whisk constantly.
5. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick.
6. Put drained pasta in casserole dish, pour sauce over macaroni and stir.
7. To make topping melt butter in a skillet over medium heat. Add breadcrumbs to melted butter and brown. Spread over the Mac & Cheese to cover. Sprinkle with a little paprika.
8. Bake for 20 minutes or until thickened.

Serve & Enjoy

**Nutrition Information** Servings Per Recipe: 4 **Calories**: 858

|  |  |
| --- | --- |
| Amount Per Serving  | Amount Per Serving  |
| **Total Fat:** 48.7g  | **Total Carbs:** 66.7g  |
| **Cholesterol:** 142mg  | Dietary Fiber: 3.4g  |
| **Sodium:** 879mg  | **Protein:** 37.7g  |

**Homemade Mac & Cheese**

**Ingredients:**

(On the lines provided, cut recipe in half.)



\_\_2\_\_ 4 ounces uncooked elbow macaroni

**Roux:**

\_1T\_\_ 2 T butter or margarine

1t+½ t 1 Tablespoon all-purpose flour

**Sauce:**

\_1/2 + ¼ \_ 1 ½ cups milk

\_\_1/2 \_\_ 1 cups shredded sharp cheddar cheese

\_2 T\_\_ ¼ cup grated Parmesan cheese

**Topping:**

\_\_1t + ½ t\_\_ 1 Tablespoons butter or margarine

\_2 T\_ 1/4 cup bread crumbs

 pinch paprika

**Directions:**

1. Preheat oven to 350 degrees F.
2. In a pot of boiling water cook the pasta to al dente. Drain pasta using a colander.
3. While the pasta is cooking, in a saucepan, melt butter over medium heat. Stir in flour to make a roux.
4. Add milk to roux slowly, whisk constantly.
5. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick.
6. Put drained pasta in casserole dish, pour sauce over macaroni and stir.
7. To make topping melt butter in a skillet over medium heat. Add breadcrumbs and brown. Spread over the Mac & Cheese to cover. Sprinkle with a little paprika.
8. Bake for 30 minutes or until thickened.

Serve & Enjoy