



## Creamy Stovetop Mac



### SHOPPING LIST

- ☐ 1 pkg. Elbow Macaroni
- ☐ 2 oz. Velveeta Cheese
- ☐ 2 cup Half and Half or Milk
- ☐ 2 Tbsp. Butter
- ☐ 2 Tbsp. Flour
- ☐ 1 tsp. Paprika
- ☐ 1 tsp. Ground Mustard
- ☐ 1/2 tsp.
- ☐ Salt

### INSTRUCTIONS

- ☐ Prepare noodles per package directions.
- ☐ While noodles are cooking, melt butter in a sauce pot.
- ☐ Once butter is melted add flour, paprika, ground mustard, and salt.
- ☐ Stir and cook butter and flour mixture for 1 -2 minutes.
- ☐ Slowly add half and half while whisking constantly to maintain smoothness.
- ☐ Cut Velveeta into small cubes and add a few at a time to the cream sauce.
- ☐ Continue to add cubes and stir until all cheese is used and fully melted.
- ☐ Drain pasta, reserving about 1/2 c. of the pasta water.
- ☐ Combine pasta with cheese sauce and stir until pasta is fully coated.
- ☐ If the cheese sauce is too thick add a little of the reserved pasta water to thin the sauce.
- ☐ ENJOY!