



One Pot Macaroni and Cheese

Time to prepare

35 minutes

Servings

6

Ingredients

- 1 16 oz box macaroni noodles
- 2 cups whole milk
- 2 Tablespoons butter
- 8 oz Velveeta cheese, cubed
- 8 oz sharp cheddar cheese, shredded
- 1 tsp salt
- 1/4 tsp black pepper

Directions

1. Bring a large pot of water to a boil and salt the water with a few generous pinches of salt so the noodles won't be bland.
2. Add the macaroni noodles to the boiling water and cook until the noodles are al dente.

3. Strain the noodles, and leave them in the colander while you make the cheese sauce.
4. Over medium heat, add the milk, butter, both cheeses, salt, and pepper.
5. Stir often, until both cheeses have melted and the sauce is completely smooth.
6. Pour the noodles into the cheese sauce and stir well.
7. Let stand for a few minutes to thicken.

Enjoy!