

Making it delicious

One-Pot Mac & Cheese



Ingredients

- 1 16 oz. box short pasta
- 2 cups milk
- 3 cups water*
- 1 tsp. salt
- 8 oz. shredded cheddar cheese

*plus more if needed (see step #4)



Instructions

Recipe adapted from southernbite.com "Easiest One-Pot Mac & Cheese"

- In a large pot or a deep skillet, add the milk, water, and salt over medium high heat.
- Stir in the uncooked pasta and bring to a boil.
- Reduce to a simmer and cook, stirring frequently, for 10-12 minutes, or until the pasta is tender and most of the liquid has been absorbed. Cover when not stirring.
- If the liquid is mostly absorbed before the pasta is fully cooked, add 1/2 cup more water.
- Continue cooking and stirring until pasta is tender, adding more water or milk if needed.
- Turn off the heat and stir in the cheese. Stir until melted. Serve immediately.