

# Stove-Top Mac n' Cheese

**Makes:** 6 servings

**Active Time:** 30 min.

*Think outside the box!*

Feta, Parmesan, Pepper Jack, Gouda, and Goat cheese make delicious and different mac n' cheese!

## **Ingredients:**

1 box elbow macaroni

¼ c. butter

2 c. milk

3 c. cheese (your choice)

salt & pepper (to taste)

1. Boil pasta in a large pot (salt the water heavily); drain.
2. Over medium heat, add butter and flour to the empty pot mixing until they are a paste.
3. Wisk in milk, then let simmer 2-3 minutes, before adding cheese, stirring constantly.
4. Add pasta to pot and stir until pasta is coated in cheese sauce.
5. Stir in additional ingredients. (See above for options).

## **Variations:**

**Taco:** 2 tbsp. taco seasoning, 1 c. peppers (chopped), 1 can black beans

**Ranch:** 4 tbsp. ranch seasoning, 1 c. peppers (chopped), 2 c. bacon (chopped)

**Greek:** ½ lb. ground beef, ¼ c. chopped olives, parsley, 1 tsp. nutmeg

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