

Macaroni and Cheese

American · Main Course · Easy · 35 min total · Serves 6

Creamy baked macaroni with cheddar, Gruyère, and a crispy breadcrumb topping.

Ingredients

- 1 lb elbow macaroni
- 3 tbsp butter
- 3 tbsp flour
- 3 cups milk
- 2 cups cheddar cheese (shredded)
- 1 cup Gruyère (shredded)
- 0.5 cup breadcrumbs
- 1 tsp salt
- 0.5 tsp black pepper
- 0.5 tsp paprika

Method

1. Cook macaroni al dente, drain.
2. Melt butter, whisk flour 2 min. Add milk, whisk until thick.
3. Stir in cheeses until melted. Season.
4. Mix with macaroni. Pour into baking dish. Top with breadcrumbs.
5. Bake at 375°F for 20 min until golden.

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