

OOOEY-GOOEY MACARONI AND CHEESE



There's so much you can do with this recipe! Add more ingredients like broccoli, bacon, tuna and more to make it all your own!

Bakers Buzzin
CHILDREN. LOVE. COOKING.



Ingredients

- 1-2 cups uncooked pasta such as penne, elbow or corkscrew
- 1/4 cup Panko Bread Crumbs
- 3/4 cup milk
- 2 Tbsp unsalted butter
- 2 Tbsp all purpose flour
- 1/4 tsp salt
- 3/4 cup grated sharp cheddar cheese
- 2 Tbsp freshly grated parmesan cheese



Optional Add In Ideas!!

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| •Peas | •Asparagus | •Beef |
| •Bacon | •Peppers | •Chicken |
| •Tuna | •Ham | •Sausage |
| •Broccoli | •Spinach | •Onion |

Instructions

- Preheat oven to 400°F.
- Evenly spread panko bread crumbs on a small baking sheet and bake for 5 minutes or until golden brown. Keep the stove preheated for baking the mac and cheese later!
- Boil macaroni according to the package instructions, drain and keep warm.
- In a microwave safe measuring cup, heat milk on high for 1 minute & 30 seconds or just until boiling and set aside.
- In a medium sized saucepan over medium heat, melt butter and add flour. Briskly whisk the flour and butter until mixture turns just slightly brown (approx. 1-2 minutes) and immediately remove from heat.
- Slowly pour in the warm milk whisking constantly until milk thickens fully. Keep whisking until all lumps are incorporated and Béchamel sauce is thick and smooth.
- Add salt and cheeses into the sauce and stir until the cheese is melted and cheese sauce is nice and creamy.
- Stir in pasta until fully coated with cheese sauce. (Now is a great time to mix in any add-ins)
- Transfer to one large baking dish or smaller individual baking dishes.
- Sprinkle top of macaroni with toasted panko bread crumbs and bake for 10-15 minutes at 400°F. until the cheese crisps on top.
- Remove from the oven and cool until set. Enjoy!