

How to Make Baked Mac and Cheese with Cheddar, Mozzarella, and Parmesan

Nothing beats a bubbling dish of



OVEN
375°F

TIME
30 min

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INGREDIENTS

- 2 $\frac{1}{2}$ cups elbow macaroni
- 4 tbsp unsalted butter
- ... cup all-purpose flour
- 3 cups whole milk
- 1 cup heavy cream
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp paprika
- $\frac{1}{2}$ tsp garlic powder
- 3 cups shredded sharp cheddar cheese, divided
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup panko breadcrumbs (optional)
- 1 tbsp chopped fresh parsley, for garnish

DIRECTIONS

1. Cook the Pasta: Bring a large pot of salted water to a boil.
2. Cook macaroni according to package directions until al dente.
3. Drain and set aside.
4. Make the Cheese Sauce: In a large saucepan over medium heat, melt butter.
5. Whisk in flour and cook for 1 minute to form a roux.
6. Slowly add milk and heavy cream, whisking constantly.
7. Simmer and stir until thickened, about 3-5 minutes.
8. Add salt, black pepper, paprika, and garlic powder. Stir well.
9. Add the Cheese: Remove sauce from heat. Stir in 2 cups cheddar, mozzarella, and Parmesan until melted and smooth.
10. Combine and Bake: Mix the cheese sauce with the cooked pasta.
11. Pour into a greased 9x13-inch baking dish.
12. Top with the remaining 1 cup of cheddar and panko breadcrumbs, if using.
13. Bake: Bake at 375°F (190°C) for 20-25 minutes, or until the top is golden and bubbling.
14. Garnish & Serve: Let rest for 5 minutes.
15. Sprinkle with chopped parsley and serve hot.

SWAPS & NOTES

Cheese mix : Feel free to mix in gruyère, fontina, gouda, or

Colby jack.

Gluten-free : Use gluten-free pasta and all-purpose GF flour.

Add heat : Stir in a pinch of cayenne or diced jalapeños.

Add protein : Stir in cooked bacon, shredded chicken, or ground sausage.

TIPS FOR SUCCESS

Don't overcook the pasta -it finishes cooking in the oven.

Whisk constantly while making the sauce to avoid lumps.

Use freshly shredded cheese for the smoothest melt.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-baked-mac-and-cheese-with-cheddar-mozzarella-and-parmesan/>