

## Ultra Creamy One-Pot Mac and Cheese That's Done in 20 Minutes

One-Pot Mac and Cheese Recipe ??



**TIME**  
**10 min**

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**ChefManiac**

### INGREDIENTS

For the Mac and Cheese:

2 cups elbow macaroni (or any small pasta)

2 cups whole milk

1 cup water (or broth for extra depth)

$\frac{1}{8}$  tsp salt

$\frac{1}{8}$  tsp black pepper

$\frac{1}{8}$  tsp garlic powder (optional)

1 tsp Dijon mustard

For the Cheese Sauce:

2 tbsp butter

1 cup shredded sharp cheddar

$\frac{1}{2}$  cup grated Parmesan

$\frac{1}{2}$  cup mozzarella or Monterey Jack

... cup heavy cream (or more milk)

For Garnishing:

Fresh parsley (optional)

Extra cheese (always a yes)

Crispy bacon bits (optional)

Ingredient Swaps & Notes:

Pasta: Shells, penne, or cavatappi work beautifully.

Milk: Almond or oat milk can be used, but whole milk yields the creamiest texture.

Cheeses: Swap in Gruyère or pepper jack for a twist.

Add-ins: Stir in veggies like steamed broccoli or

sautéed spinach for extra nutrition.

How to Make One-Pot Mac and Cheese:

1. Cook the Pasta ?:
2. Make It Cheesy ?:
3. Serve & Enjoy ?:

Tips for Success:

Stir Frequently: Prevent sticking and ensure even cooking by stirring every 1-2 minutes.

Don't Overcook the Pasta: Once it's al dente, it's done! It'll soften more as it sits in the sauce.

Grate Your Own Cheese: Pre-shredded cheese contains anti-caking agents that can prevent smooth melting.

Serving Suggestions & Pairings:

A fresh side like a crisp green salad or roasted veggies

Protein-rich mains like These Chicken Enchiladas

A bright, refreshing drink like This Blueberry Lemonade

## DIRECTIONS

1. Cook the Pasta ? : In a large pot or deep skillet, combine pasta, milk, water, salt, pepper, garlic powder, and Dijon. Bring to a gentle simmer, stirring often. Cook uncovered for 8-10 minutes, until pasta is tender and most liquid is absorbed.
2. Make It Cheesy ? : Lower the heat. Stir in butter and all three cheeses until melted and smooth. Add the heavy cream (or extra milk) and stir until everything is creamy and luscious.
3. Serve & Enjoy ? : Top with parsley, more cheese, or bacon bits if using. Serve hot and melty straight from the pot.
4. Tips for Success: Stir Frequently: Prevent sticking and ensure even cooking by stirring every 1-2 minutes.
5. Don't Overcook the Pasta: Once it's al dente, it's done! It'll soften more as it sits in the sauce.
6. Grate : Your Own Cheese: Pre-shredded cheese contains anti-caking agents that can prevent smooth melting.
7. Serving Suggestions & Pairings: This mac and cheese is comforting on its own but pairs beautifully with:
8. A fresh side like a crisp green salad or roasted veggies
9. Protein-rich mains like : These Chicken Enchiladas
10. A bright, refreshing drink like : This Blueberry Lemonade
11. Hosting a game day or party? Serve alongside This Beer Cheese Dip and These Sheet Pan Quesadillas for a spread that disappears in minutes.
12. Storage & Leftover Tips: Fridge: Store in an airtight container for up to 3 days.

13. Reheat: Warm over low heat with a splash of milk to revive the creaminess.
14. Freezing: Not ideal-cheese sauce can separate and lose texture.
15. More Recipes You'll Love: If you loved this one-pot wonder, try these next:
16. These : Caramel Apple Nachos - sweet, quick, and crunchy!
17. This : Beer Cheese Dip - a perfect cheesy partner.
18. These : Chicken Enchiladas - hearty, spicy, and super satisfying.
19. These : Sheet Pan Quesadillas - the ultimate sidekick or snack.
20. Final Thoughts: This One-Pot Mac and Cheese is more than just a time-saving dinner-it's comfort in a bowl. Creamy, dreamy, and ridiculously easy, it's the kind of recipe you'll want to memorize and make on repeat. Whether you're cooking for a crowd or just craving a late-night cheese fix, this dish never disappoints.

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

Original recipe: <https://chefmaniac.com/ultra-creamy-one-pot-mac-and-cheese-thats-done-in-20-minutes/>