

New Orleans Baked Mac and Cheese: A Classic and Cheesy Recipe

New Orleans Baked Mac and Cheese: A Cheesy, Southern Staple



OVEN
375°F

TIME
1 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 pound elbow macaroni
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 3 cups whole milk
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground mustard
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1/2 cup grated Parmesan cheese
- 1/2 cup breadcrumbs

DIRECTIONS

- 1.** Prep : Oven and Pasta: Preheat your oven to 375°F (190°C). Cook the elbow macaroni according to the package directions until it is al dente. Drain the pasta and set it aside.
- 2.** Make the : Roux: In a large pot or Dutch oven, melt the butter over medium heat. Whisk in the all-purpose flour and cook for about 1 minute, stirring constantly.
- 3.** Build the : Sauce: Slowly pour in the whole milk, whisking constantly to avoid any lumps. Bring the sauce to a gentle simmer, stirring occasionally, until it thickens slightly.
- 4.** Add the : Cheese: Stir in the salt, black pepper, and ground mustard. Add the shredded sharp cheddar, Monterey Jack, and half of the grated Parmesan cheese. Stir until all the cheese has melted and the sauce is smooth.
- 5.** Assemble the : Casserole: Add the cooked macaroni to the pot and mix until it is fully coated in the cheese sauce. Pour the mixture into a baking dish.
- 6.** Add the : Topping: In a small bowl, combine the remaining grated Parmesan cheese and the breadcrumbs. Sprinkle the mixture evenly over the top of the mac and cheese.
- 7.** Bake: Place the baking dish in the preheated oven and bake for 20 25 minutes, or until the top is golden brown and bubbly.
- 8.** Serve: Let the mac and cheese stand for 5 10 minutes before serving. This allows the sauce to set and the casserole to cool slightly.

SWAPS & NOTES

Pasta : Elbow macaroni is the classic choice for mac and cheese, but you can use any short pasta shape.

Shells, cavatappi, or even penne would work beautifully.

Cheese : The combination of sharp cheddar, Monterey Jack, and Parmesan is what makes this sauce so special.

You can easily swap the cheeses for a different flavor profile.

TIPS FOR SUCCESS

Use a Roux : Making a roux with butter and flour is the key to a smooth, lump-free sauce.

Make sure you whisk it constantly as you add the milk.

Cook Pasta Al Dente : Cook the pasta until it is al dente.

Since it will continue to cook in the oven, you don't want it to become mushy.

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

Original recipe: <https://chefmaniac.com/new-orleans-baked-mac-and-cheese-a-classic-and-cheesy-recipe/>