

## This Creamy Mac and Cheese Is the Only One You'll Ever Need

This recipe serves 4-6 people and takes about 10 minutes to prep and 20 minutes to cook.



**TIME**  
**30 min**

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### INGREDIENTS

- 8 ounces elbow macaroni
- 2 tablespoons unsalted butter
- 2 tablespoons all-purpose flour
- 2 cups milk (whole or 2% for creaminess)
- 4 ounces cream cheese, softened
- 2 cups shredded sharp cheddar cheese
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste
- Optional: breadcrumbs for topping

### DIRECTIONS

- 1. Cook the : Pasta:** In a large pot, bring salted water to a boil. Add the elbow macaroni and cook according to package instructions until al dente. Drain and set aside.
- 2. Make the : Roux:** In the same pot, melt the butter over medium heat. Once melted, whisk in the flour and cook for about 1 minute until it forms a paste. This step is crucial for thickening your cheese sauce.
- 3. Add the : Milk:** Gradually whisk in the milk, ensuring there are no lumps. Continue to cook, stirring frequently, until the mixture thickens and bubbles.
- 4. Incorporate the : Cheeses:** Lower the heat and add the cream cheese, stirring until melted. Then, add the shredded cheddar cheese, garlic powder, onion powder, salt, and pepper. Stir until the cheese is fully melted and the sauce is smooth.
- 5. Combine with : Pasta:** Add the cooked macaroni to the cheese sauce, stirring until every noodle is coated. If you like a little crunch, transfer the mixture to a baking dish, sprinkle breadcrumbs on top, and broil for a few minutes until golden brown.

### TIPS FOR SUCCESS

**Cheese Choices:** Feel free to mix different cheeses like mozzarella, gouda, or pepper jack for a unique flavor profile.

**Add-Ins:** Consider adding cooked bacon, sautéed vegetables, or even lobster for a gourmet twist.

**Make Ahead:** This dish can be prepared in advance and stored in the refrigerator.

Just reheat in the oven or microwave before serving.

