Prompt chosen: Write a text showing my favorite recipe.

Simple Mac-and-Cheese Recipe

1. Gather all the ingredients. They are: 2 cups of water, one box of macaroni pasta, a quarter stick of butter,

a quarter cup of flour, a half seaspoon of salt, 2 cups of milk, and 2 cups of shredded cheese.

2. Gather the utensils needed. They are: a stove, a large pot, a strainer, a saucepan, a wooden spoon to stir, and a bowl and fork or spoon for serving.

3. Add all of the water and salt to the pot.

4. Bring the salt water to a boil.

5. Add the macaroni pasta to the boiling water.

6. Stir occasionally until the pasta is fully cooked.

7. Drain the salt water using the strainer.

8. Melt all of the butter in a heated saucepan.

9. Add all of the flour, until smooth.

10. Pour milk slowly into the mixture.

11. Stir the mixture until it is smooth and bubbling.

12. Add all of the cheese to the mixture.

13. Stir the mixture until all of the cheese is melted.

14. Fold the macaroni into the cheese sauce until it is evenly mixed.

15. Pour the finished macaroni and cheese into a bowl to serve, with a fork or spoon.