

Copycat Panera Bread Mac and Cheese

Prep time	Total time	Yield
5 minutes	20 minutes	Serves: 6

By **BRIANA RIDDOCK**

The famously cheesy, kid-friendly side item on the Panera Bread menu has garnered popularity among customers of all ages. Now, you can enjoy the rich and saucy goodness of that white cheddar mac and cheese anytime, and in the comfort of your own kitchen. No need to crank up the oven either, this easy-to-prepare mac and cheese is made entirely on the stove top—in under thirty minutes. The cheese sauce is made with a combination of white cheddar and white American cheese that melt together to form a decadently thick and smooth sauce. We opted to use Dijon mustard instead of dried mustard for a subtle hint of spice to balance all the rich creaminess of the sauce. Even the pickiest of eaters in your family won't be able to resist this simple mac and cheese recipe.

Ingredients

- 1 pound dried pasta shells
- 4 tablespoon unsalted butter
- 1/4 cup all-purpose flour
- 2 cups whole milk
- 1 cup heavy cream
- 2 teaspoons Dijon mustard
- 8 ounces (about 2 cups) sharp white cheddar cheese, shredded
- 4 ounces (about 1 cup) white American cheese, shredded
- 1 teaspoon kosher salt

How to Make It

Step 1 Cook pasta shells according to package directions; drain well.

Step 2 In a large pot, melt butter over medium heat; stir in the flour to form a thick paste. Whisk in the milk, heavy cream, and Dijon mustard, whisking until combined.

Step 3 Add the white cheddar cheese, white American cheese, and salt to pan; stir until melted and combined. Stir in cooked pasta shells. Serve immediately.

