

Homestyle Mac and Cheese

Ingredients:

12 oz. elbow macaroni or pasta of choice
4 tablespoons unsalted butter
1/4 cup all-purpose flour
3 cups whole milk
2 cups shredded sharp cheddar cheese
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
Salt and pepper to taste
1/2 teaspoon mustard powder (optional)
1/4 teaspoon paprika (optional)
1/2 cup breadcrumbs (for topping, optional)

Instructions:

Preheat your oven to 350°F (175°C). Grease a baking dish and set it aside.

Cook the macaroni according to the package instructions in a large pot of salted boiling water. Drain and set aside.

In a separate saucepan, melt the butter over medium heat.

Add the flour to the melted butter and whisk continuously to form a roux. Cook the roux for a couple of minutes until it's a light golden color.

Gradually pour in the milk while whisking constantly to avoid lumps. Cook the mixture until it thickens and coats the back of a spoon, which should take about 5-7 minutes.

Reduce the heat to low. Add the cheddar, mozzarella, and Parmesan cheeses to the sauce, stirring until they melt and the sauce becomes smooth.

Season the cheese sauce with salt, pepper, mustard powder, and paprika, if using.

Add the cooked macaroni to the cheese sauce and mix until the pasta is evenly coated.

Pour the mac and cheese into the prepared baking dish.

If desired, sprinkle breadcrumbs over the top for a crispy topping.

Bake in the preheated oven for about 20-25 minutes or until the top is golden and bubbly.

Let it cool for a few minutes before serving.