

Name _____

Cheesy Magic Macaroni Adventure

Ingredients:

2 cups elbow macaroni	2 1/2 tablespoons all-purpose flour
2 cups shredded cheddar cheese	2 teaspoons salt
1/2 cup grated Parmesan cheese	1/2 teaspoon black pepper
2 1/2 cups milk	1/2 teaspoon paprika (optional)
1/4 cup butter	

Instructions:



Boil the Macaroni:

- Fill a large pot with water and add a pinch of salt. Bring it to a boil.
- Add the elbow macaroni to the boiling water and cook for about 8-10 minutes or until it's tender. Stir occasionally.
- Once done, drain the macaroni in a colander and set it aside.

Make the Cheese Sauce:

- In a medium saucepan, melt the butter over low to medium heat.
- Add the flour and stir it well until it forms a smooth paste. This is called a roux.
- Gradually add the milk to the roux, stirring constantly to avoid lumps.
- Keep stirring until the mixture thickens, usually in about 5-7 minutes.
- Add the shredded cheddar cheese and grated Parmesan cheese to the mixture and stir until they melt and the sauce becomes creamy.
- Season the sauce with salt, black pepper, and paprika if desired.

Combine Macaroni and Cheese Sauce:

Pour the cooked and drained macaroni into the cheese sauce. Stir until the macaroni is evenly coated with the creamy cheese sauce.

Serve and Enjoy:

- Scoop the delicious homemade macaroni and cheese onto plates or into bowls.
- You can add a little extra shredded cheddar cheese on top for an extra cheesy touch.
- Enjoy your homemade macaroni and cheese while it's still hot!