

Name \_\_\_\_\_

## Cheesy Magic Macaroni Adventure

### Open-Ended Response Answer Key

1. Cooking the macaroni until it's tender ensures a pleasant texture when eating. If not cooked enough, the macaroni might be hard and unpleasant to chew.
2. A roux is made by mixing melted butter and flour to create a thickening agent for sauces. It's used in the cheese sauce to give it a smooth and creamy texture.
3. Paprika is optional because not everyone likes a slightly spicy flavor. Adding paprika can give the dish a smoky and mildly spicy taste.
4. Answers may vary but could include adding ingredients like bacon bits, breadcrumbs for a crunchy topping, or mixing in steamed broccoli for added nutrients and flavor.

