



Classic Mac & Cheese

Prep: 25 minutes

Bake: 25 minutes • Serves: 12

- 1 package (16 ounces) elbow macaroni
- ½ cup unsalted butter (1 stick)
- 1 cup panko breadcrumbs
- ½ cup shredded Parmesan cheese
- ¼ cup all-purpose flour
- ½ teaspoon dry mustard
- 3½ cups whole milk
- 1 pound sharp Cheddar cheese, shredded (about 4 cups)
- 1 teaspoon salt
- ½ teaspoon ground black pepper

1. Preheat oven to 375°. Heat large covered saucepot of salted water to boiling over high heat. Add macaroni and cook as label directs; drain macaroni.

2. Meanwhile, in medium microwave-safe bowl, heat 4 tablespoons butter in microwave oven on high 45 seconds or until melted. Add breadcrumbs and Parmesan, and stir until breadcrumbs are moistened.

3. In large saucepot, melt remaining 4 tablespoons butter over medium heat. Whisk in flour and dry mustard, cook 2 minutes, stirring constantly. Stir in milk and heat to boiling over medium-high heat, whisking constantly until mixture is smooth and thickens. Remove saucepot from heat. Stir in 2¾ cups Cheddar cheese, salt and pepper; fold in macaroni until well coated with sauce.

4. Pour macaroni mixture into 13 x 9-inch glass or ceramic baking dish; evenly sprinkle with remaining Cheddar cheese and breadcrumb mixture. Bake 25 to 30 minutes or until edges bubble and top is browned.

Approximate nutritional values per serving:

445 Calories, 23g Fat (15g Saturated), 69mg Cholesterol, 526mg Sodium, 38g Carbohydrates, 1g Fiber, 19g Protein