



Homemade Mac and Cheese



Prep
20 m

Cook
30 m

Ready In
50 m

allrecipes®

Fred Meyer

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"This is a nice rich mac and cheese. Serve with a salad for a great meatless dinner. Hope you enjoy it."

Ingredients

8 ounces uncooked elbow macaroni
2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
3 cups milk
1/4 cup butter

2 1/2 tablespoons all-purpose flour
2 tablespoons butter
1/2 cup bread crumbs
1 pinch paprika

**Sargento Fine Cut
Shredded Sharp
Cheddar Cheese 8
Oz**
\$2.99 for 1 item -
expires in 1 day

Directions

- 1 Cook macaroni according to the package directions. Drain.
- 2 In a saucepan, melt butter or margarine over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses, and cook over low heat until cheese is melted and the sauce is a little thick. Put macaroni in large casserole dish, and pour sauce over macaroni. Stir well.
- 3 Melt butter or margarine in a skillet over medium heat. Add breadcrumbs and brown. Spread over the macaroni and cheese to cover. Sprinkle with a little paprika.
- 4 Bake at 350 degrees F (175 degrees C) for 30 minutes. Serve.

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