



PHILADELPHIA Mac & Cheese

Yield: 14 servings (1 cup)

INGREDIENTS:

1 lb Elbow Macaroni

8 c Whole Milk

2 1/2 tsp Kosher Salt

1/4 tsp Pepper

1 tbsp Dry Mustard

1/2 c Butter

1/2 c Flour

24 oz PHILADELPHIA® Cream Cheese

2 c Shredded White Cheddar Cheese, Divided

DIRECTIONS:

- 1. Preheat oven to 400F.
- 2. Bring water to a boil in a large pot. Salt the water and then cook the macaroni for 8-10 minutes or just until tender. Drain and hold.
- 3. Bring the milk, salt, pepper and dry mustard to a simmer in a large pot.
- **4.** While the milk is heating, melt the butter in a saucepan. Mix in the flour to prepare a roux and cook for 3 minutes.
- **5.** Whisk the roux into the warmed milk. Continue cooking over low heat until the sauce has thickened and is smooth.
- **6.** Add the cream cheese and 1 cup of the shredded cheddar cheese. Whisk until melted.
- 7. Combine the cheese sauce and cooked macaroni. Portion into prepared serving dishes and top with remaining cheddar cheese. Bake for 15-20 minutes until heated trough and top has browned.

