



Macaroni & Cheese

Cooper® Homestyle Mac and Cheese



MELT



SHRED



Serves: 8



Prep Time: 30 min



Cook Time: 30 min



Total Time: 60 min

Ingredients

- 1 (16-ounce) box elbow macaroni
- 4 1/2 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 3/4 teaspoon pepper
- 2 cups whole milk
- 1 pound Cooper® Sharp White or Yellow cheese, shredded
- breadcrumbs or crushed crackers

Directions

1. Cook macaroni according to package directions, then drain.
2. Make a roux by melting butter in a saucepan, adding flour, salt and pepper, and stirring until thick.
3. Add milk and cook over medium heat, stirring constantly, until mixture boils and thickens, or about 5 to 7 minutes.
4. Reduce to low heat and stir in Cooper® cheese until melted.
5. Add cooked macaroni to cheese sauce and stir well.
6. Pour mac and cheese into a 3-quart casserole dish and top with breadcrumbs or crushed crackers.
7. Bake at 350°F for 25 to 30 minutes until browned and bubbly.
8. Serve and enjoy!