



Mac n Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 cup of Milk

2 tablespoons of Flour

2 tablespoons of Butter

1/4 cup of Mozzarella (shredded) Cheese

1/4 cup of Cheddar Cheese (shredded)

1/5 cup of Shredded Parmesan

A box of spiraled spaghetti

Salt and Pepper

1/2 Tablespoon italian Seasonings

1 Teaspoon Paprika

1 teaspoon Nutmeg

Instructions

1. Start cooking spaghetti
2. Meanwhile Melt butter in a medium-large sized sauce pan on medium heat.
3. Add flour to butter and whisk until butter is mixed in, and turned a light brown

color.

4. Slowly add milk to sauce pan while whisking, making sure there are no lumps.
5. Add a few ladles of spaghetti water, making sure not to thin the bechamelle sauce too much.
6. Add Salt, Pepper, Paprika, Nutmeg and Italian seasonings.
7. After the sauce has bubbled, add cheese in a figure eight spoon movement, slowly adding the cheese.
8. Let cook for a few more minutes until smooth.
9. Drain Pasta and add to cheese sauce
10. Plate and eat!!