



# Baked Macaroni and Cheese

NIBBLEDISH CONTRIBUTOR

## Ingredients

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- 1 pound elbow macaroni
- 2 1/2 cups of whole milk
- 3 tablespoons butter
- 1/4 teaspoon nutmeg
- 1/4 teaspoon black pepper
- 1 teaspoon kosher salt
- 1 large egg
- 3 cups of your favorite shredded cheese
- (I use a blend of sharp cheddar, fontina, asiago and parmesan)

### Topping:

- 1 cup panko bread crumbs
- 3 tablespoons butter

## Instructions

1. Preheat oven to 350 degrees F
2. In a large pot of boiling salted water cook the macaroni for about 5 minutes (a little under al dente).
3. While the macaroni is cooking, in a separate pot, melt the butter. Scramble the egg in a separate bowl then stir in the milk, egg, salt, pepper and nutmeg.
4. After pasta is finished boiling, drain the water and put the macaroni back in the large pot. Pour the milk/egg liquid in to the pot of pasta. Slowly add the cheese into the mixture, mixing very well.

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5. Place the lightly cooked macaroni in a greased baking dish. Press the mixture evenly around the baking dish.
  6. To make the topping, melt the 3 tablespoons of butter and add to the panko bread crumbs-mix it well.
  7. Top the macaroni with the bread crumbs. Bake for 30 minutes. (If you want a more crunchy top, stick under broiler for 2 minutes). Remove from oven and let it rest for 5 minutes before serving.

ENJOY!!!!!!