



## Stovetop Mac and Cheese

serves 2

2 cups cooked elbow macaroni  
2 T butter  
1 T all-purpose flour  
1/8 teaspoon salt  
Dash pepper  
1/8 teaspoon garlic powder  
Big pinch ground mustard  
1/2 cup whole milk  
1/4 cup sharp cheddar cheese, shredded  
Paprika, optional

Cook macaroni according to package directions and drain.

Meanwhile, in a large saucepan, melt butter over medium heat. Stir in flour, salt, pepper, garlic powder, ground mustard until smooth; gradually whisk in milk.

Bring to a boil, stirring constantly; cook and stir 1-2 minutes longer or until thickened.

Stir in cheese until melted. Add macaroni; add to cheese sauce and stir to coat.

If desired, sprinkle with paprika.