



Macaroni & Cheese

Servings: 4-6

Ingredients

- 2 cups dry pasta, elbow macaroni, spirals or wheels
- 3 tablespoons butter
- 3 tablespoons flour
- ½ teaspoon salt
- ⅛ teaspoon pepper
- 2 cups milk
- 2 cups American cheese, shredded or cut into cubes
- ¼ cup minced onion
- 1 cup cooked vegetables

Directions

Cook macaroni following package directions. Drain well. Melt butter in a separate pan. Add flour, salt and pepper. Stir until smooth. Add milk slowly while stirring. Add onion to mixture. Cook over medium heat until mixture boils and thickens, stirring constantly. Stir in cheese. Cook until the cheese melts. Add cooked macaroni and vegetables to the cheese sauce and heat through.



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