

Mac & Cheese

(Auld version from the Pioneer Woman recipe)

12 ounces elbow noodles
2 cups 2% Milk
1 Tbsp Butter
8 ounces, weight Velveeta, Cut into Cubes (or more!)
2 cups Grated Mozzarella Cheese
1/4 tsp Seasoned Salt, More to Taste
1/2 tsp Black Pepper

Cook pasta according to package instructions for al dente (do not overcook). Drain and set aside.

In a large pot heat the milk and butter over medium-low heat. Add Velveeta and stir until completely smooth and melted. Stir in the grated cheese, then add seasoned salt and pepper. Stir until combined, then taste it and add more seasonings if needed. Keep stirring and keep the heat relatively low so you don't burn the bottom of the pot.

Add cooked pasta and stir until coated. It will be soupy and saucy, but will thicken slowly.

If desired, sprinkle with breadcrumbs mixed with either melted butter or olive oil. Put in a 350-degree oven until breadcrumbs are toasted.