

Recipe Name:	Mac & Cheese
---------------------	--------------

Ingredients	Portion (use these units: each, slices, cup (#__scoop), __oz ladle, teaspoon, packets, bags, oz, #10 cans)	Brand	Item #	Component (Office will fill in)
Water	2 qt.			
Elbow macaroni	2 lbs.			
Lot fat 1% Milk	½ cup of milk			
Ground black pepper	1 tsp.			
Shredded cheese	¼ cup			
Salt	½ tsp.			
Parsley	As needed			

Instructions
<p>Write step-by-step instructions here. Include details about defrosting, cooking, assembly, and storage.</p> <p><i>Include if applicable: Cooking details</i></p> <ol style="list-style-type: none"> pan type and size whether you line the pan with parchment paper number of items that can fit on a pan (i.e. 35 chicken patties on a bun pan) whether you cover with parchment paper and foil oven temperatures, cooking times internal temperature checks <p><i>Include if applicable: Packaging information (i.e. in an 18 oz clear plastic cup; in a large clear plastic “Smart Lock” container; wrap with Fresh Express parchment paper; wrap with blue foil)</i></p> <p><i>Last step should be: Serve immediately OR store in refrigerator/warmer until serving</i></p> <p>1: Bring 2 quarts of water to a boil, and then add salt.</p> <p>2: Slowly add macaroni. Stir constantly, until the water boils again. Cook for about 10 minutes or until tender; stir occasionally. Do not overcook. Drain well and rinse with cold water</p> <p>3) Mix the macaroni and cheese together, then add a 1/2 cup of milk and combine ingredients together. Put it in an appropriate pan. Cover with foil and bake at 375 degrees for 10 minutes.</p> <p>4) Cover each pan with cheese (lightly sprinkle) and garnish with parsley. Bake an additional 5 minutes uncovered until lightly browned.</p>

Yield:	8
Recipe #:	64