

A close-up photograph of a white plate. The main focus is a serving of macaroni and cheese, featuring elbow-shaped pasta coated in a thick, yellow cheese sauce. To the left of the pasta is a portion of green salad with lettuce and small red and green vegetables. In the bottom left corner, there is a slice of orange. The background is a dark, speckled countertop.

Two Easy Mac and Cheese

45 minutes • Serves 6

Ingredients

- 2 cups dry macaroni noodles
- 2 cups milk (or 1 can evaporated milk)
- 2 eggs
- 2 cups shredded cheese
- Salt and Pepper

Preparation

1. Preheat oven to 350 degrees.
2. Bring water to boil in pot. Add noodles and cook for 7 minutes. Drain and set aside.
3. Place milk, eggs and salt and pepper into large bowl. Whisk together. Add cheese and stir slightly.
4. Add cooked noodles to the bowl and stir to mix.
5. Place noodle mixture into greased baking dish. Cover with foil. Bake for 30 minutes. Remove foil the last 5 minutes of baking.