



## JERNEJ KITCHEN

# STOVETOP MAC AND CHEESE

*Stovetop Mac and Cheese is perfect for midweek lunch or dinner. Kids and adults adore this one-pot recipe, which keeps you full for hours.*

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

### MAC AND CHEESE

- 60 g (1/2 stick) unsalted butter
- 50 g (1/2 cup) all-purpose flour
- ½ tsp ground garlic
- ¼ tsp ground nutmeg
- 750 ml (3 cups) milk
- 650 ml (2 1/2 cups) water
- 1 bay leaf
- 1 sprig of fresh sage
- 300 g (10.5 oz) elbow macaroni
- ½ tsp salt
- ¼ tsp ground black pepper
- 100 g (1 cup) Gouda, grated
- 120 g (1 cup) Cheddar, grated

### BÉCHAMEL SAUCE

Add butter to a pot. When the butter melts, add the flour and stir to combine. Cook for 5 minutes, stirring occasionally for the flour to cook and it becomes light brown. Add spices and half of the milk. Stir well with a whisk and cook until thick, then add the rest of the milk and stir to combine.

### COOK THE PASTA AND FINISH

Add water, bay leaf, and sage to the pot and bring to a boil. Add the macaroni and cook for 12 - 14 minutes or until cooked al dente. Remove from the heat, season with salt and pepper, and add grated cheese. Stir well to combine, then divide between six plates and serve. Optionally sprinkle with chopped chives.

### TOOLS AND EQUIPEMENT Sponsored

- pot
- grater
- whisk