

Yield: 4 **Author:** Donna Elick

Lazy Day Mac and Cheese

3-Ingredient Mac and Cheese is the ultimate comfort food made simple. This Lazy Day recipe is so easy to cook, you will be making it all the time. It is utterly creamy and loaded with ooey gooey cheese. Perfect any night. This one pot meal makes for less dish washing and that my friends makes it a home run.

prep time: cook time: 15 mins total time: 15 mins

INGREDIENTS

- 8 ounces dried elbow macaroni
- 24 ounces (3 cups) whole milk
- 8 ounces finely shredded cheddar cheese
- optional, salt and pepper to taste

INSTRUCTIONS

1. In a medium saucepan combine milk and pasta. Stir. Bring to a boil slowly over medium heat stirring occasionally. Do not walk away from the stove the milk. Once milk comes to a boil, reduce to simmer until pasta is cooked al dente (cooked but firm to the bite). Sprinkle in cheese and stir until cheese is completely melted. Turn off burner and cover pot while you are cleaning up, about 5-6 minutes to allow sauce to thicken.
2. Add salt and pepper to taste, if desired. (I actually add about 1/2 teaspoon kosher salt and 1 teaspoon fresh ground course black pepper).
3. Serve and enjoy!

DONNA'S NOTES

1. Use full fat milk in this recipe. If you choose to go with a low-fat (2% or skim milk) you will want to cook more slowly and add in a little corn starch.

2. Do NOT add salt until the end, adding it too soon will result in a grainy mac and cheese (caused by the milk curdling, which is fine to eat but not as pleasant). For an über rich mac and cheese you can use heavy cream or half and half.
3. Feel free to add spices as desired at the end. A sprinkle of parsley goes a long way for added freshness.
4. Add your favorite cheeses, I have used sharp cheddar, mild cheddar and extra sharp. I usually use about half sharp and half mild for my perfect flavor. Also note, the pre-shredded cheese you can buy at the store has a corn starch like coating on it that may cause your cheese sauce to be super thick. You can add an extra splash of milk to thin it out a little.

<https://www.theslowroasteditalian.com/2015/09/lazy-day-mac-cheese-recipe.html>

Recipe developed by Donna Elick [The Slow Roasted Italian](#)

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