



THE J.M. SMUCKER Co

Creamy One-Pot Mac and Cheese

Prep Time Cook Time Serves Difficulty

10 mins 20 mins 4 N/A

Ingredients

- 2 cups (500 mL) uncooked macaroni or rotini pasta
- 1 can (354 mL) Carnation® 2% Evaporated Partly Skimmed Milk

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- 3 tbsp (45 mL) Robin Hood® All-Purpose Flour

Robin Hood® Original All Purpose Flour

- 3/4 tsp (4 mL) salt
- 1/2 tsp (2 mL) dry mustard
- 1/4 cup (50 mL) light cream cheese
- 2 cups (500 mL) shredded Cheddar cheese
- black pepper, optional

Directions

Step 1:

Cook pasta according to package directions; drain and set aside. Stir together evaporated milk, flour, salt and mustard in large saucepan. Add cream cheese; cook over medium-high heat, stirring, for about 5 minutes or until just boiling and slightly thickened. Remove from heat; stir in Cheddar cheese until melted. Stir pasta into cheese sauce; serve immediately.

Images

