
Creamy Mac and Cheese

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Servings: 6

Preparation Time: 15 minutes

Start to Finish Time: 45 minutes

8 ounces elbow macaroni

5 tablespoons unsalted butter, divided

4 tablespoons flour

3 cups whole milk

1 teaspoon Kosher salt

1/4 teaspoon smoked paprika

2 cups shredded cheddar cheese

1 cup shredded Swiss cheese

1/3 cup shredded Parmesan cheese

3 tablespoons plain panko bread crumbs

Preheat the oven to 350 degrees.

Bring water to a boil for the pasta. Cook the pasta according to package directions for al dente.

In a large saucepan on medium, melt four teaspoons of butter. Add the flour. Stir to combine. Cook for 1 to 2 minutes or until it begins to smell toasted.

Slowly pour in the milk, whisking constantly, until blended thoroughly. Cook for 3 to 5 minutes, stirring often, until the mixture thickens slightly. Repeat from the heat. Stir in the salt and paprika. Whisk in the cheeses until smooth and creamy. Add the pasta and toss to coat.

Coat a two-quart baking dish with the remaining one tablespoon of butter. Add the pasta mixture and top with bread crumbs.

Bake for 25 to 30 minutes or until the topping has browned and the mixture is bubbly. Serve.

Pasta

Per Serving (excluding unknown items): 560 Calories; 33g Fat (53.4% calories from fat); 26g Protein; 39g Carbohydrate; 1g Dietary Fiber; 102mg Cholesterol; 735mg Sodium. Exchanges: 2 Grain(Starch); 2 1/2 Lean Meat; 1/2 Non-Fat Milk; 5 Fat.