

Panera Bread Mac & Cheese Recipe!

You will need:

1/3 Cup of All Purpose Flour

2 1/2 cups of 2% Low Fat Milk

8 oz [1 block] of Extra Sharp White Cheddar Cheese

6 Slices of White American Cheese [cut into small pieces]

1 Box of Medium Shell Noodles

1 tbsp of Dijon Mustard

1/3 tsp of Hot Sauce

1/4 tsp of Kosher Salt

1/4 Cup of Butter

Directions:

-Prepare your noodles according to the directions on the box and drain.

-Melt butter in Boiler on Low Heat. Once melted, gradually mix in 1/3 cup of flour. Whisk continually for 1 minute until creamy and thick.

-Gradually stir in milk on Medium Heat. Sauce should thicken and bubble but remain creamy. Whisk until smooth.

- Next, remove sauce from heat and add cheeses, mustard, hot sauce and salt. Mix thoroughly until smooth and creamy. There should be no lumps in the sauce.

****Personal note:** I found when making this that it helped to do 1 kind of cheese at a time. I added my sharp cheddar and once it was smooth I added my American Cheese. As for the American Cheese, I recommend placing one slice at a time in the pot until melted. This will make it easier to mix your sauce and keep it from getting lumpy.

-Once mixed, add your noodles back to the sauce and cook over Medium Heat for 1-2 minutes...just long enough to heat the Pasta the entire way through.

-Add Paprika as a garnish if you desire.

We like to serve this in a Bread Bowl...the way they do at Panera Bread.