

# THE ULTIMATE MAC AND CHEESE COOKBOOK

YOUR GUIDE TO MAC AND CHEESE DASH

*OVER 25 MOUTHWATERING MAC AND CHEESE RECIPES*



# The Ultimate Mac and Cheese Cookbook

Your Guide to Mac and  
Cheese Dash

*Over 25 Mouthwatering Mac and  
Cheese Recipes*

By  
Martha Stephenson

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*Kindle Edition*



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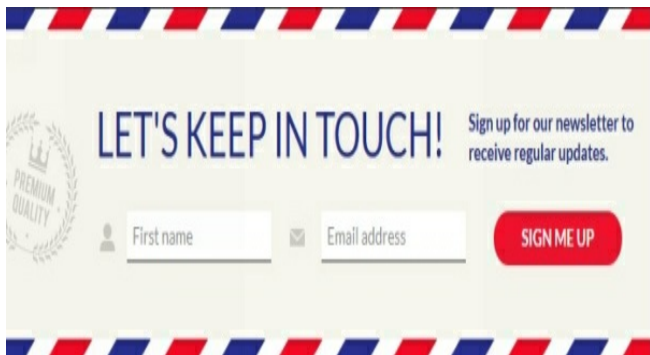
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# Introduction



It is no secret that mac and cheese is the ultimate comfort food. Not only is mac and cheese extremely easy to make but it is surprisingly filling and absolutely delicious. If you are a huge fan of mac and cheese, then you have come to the right place.

Inside of this book you will discover over 25 mac and cheese recipes that will leave your mouth watering. You'll find a variety of different mac and cheese recipes ranging from BBQ mac and cheese to even classic baked mac and cheese. Regardless of what type of mac and cheese you love, you can easily find them in this book.



So, what are you waiting for?  
Let's get cooking!

# Top 5 Mistakes to Avoid When Making Mac and Cheese

While it is no secret that mac and cheese is incredibly easy to make, there are a few mistakes that you can avoid making when preparing this delicious comfort food. In this section you will learn about the top five mistakes that you want to avoid making when making mac and cheese so that you can ensure that your mac and cheese dishes taste absolutely

delicious.

## **1. Not Using More Than Enough Cheese**

You would be surprised by a mac and cheese recipe that actually doesn't include enough cheese in it. The heart and soul of this specialized dish is right there in its name: the cheese. While it is true that there is a time and a place when you can lighten up on the amount of cheese you make, making mac and cheese is not one of them.

Make sure that when you are preparing this dish that you do not hold back on the amount of cheese that you use. Pour a ton of it on top. The more cheese you use the

better.

## **2. Using The Wrong Kind of Pasta**

Another common mistake that is made when making mac and cheese is using the wrong kind of pasta. This is another crucial part of your dish so you want to make sure that you do not make this mistake. The type of pasta that you want to use is a type that will be able to catch and even hold onto the cheese that you are using in this dish. So, for example spaghetti and linguine are types of pastas that you do not want to make while using macaroni and even shelled pasta is the perfect type of pasta to use.

### **3. Overcooking Your Pasta**

I don't know of one person that actually enjoys overcooked pasta. Regardless of what type of mac and cheese you are making, you want to make sure that you don't overcook your pasta whatsoever. Always cook your pasta just until it is al dente or tender to the teeth.

### **4. Not Using Enough Liquid in Your Mac and Cheese Sauce**

When you make mac and cheese dishes, you are only going to be using two primary ingredients: sauce and noodles. With this said you always want to make sure that you make your sauce as creamy and rich as you can to ensure a truly

delicious mac and cheese dish.

## **5. Not Using a Blend of Different Cheeses**

Using the right type of cheese for your mac and cheese dish is absolutely crucial to the overall taste of this dish. You never want to use only one type of cheese for your dish. Instead you should be using a wide variety of different cheese to ensure that your dish comes out tasting fantastic. With this said you want to make sure that you use cheese blends that are mellow, are able to melt well and that contain a very rich taste.

# Delicious Mac and Cheese Recipes

# Microwave Style Mac and Cheese

This is a simple mac and cheese recipe to make even for those who are not gifted in the kitchen. It is easy to make and doesn't require much work on your part. I know you are going to love it.

**Makes:** 4 Servings

**Total Prep Time:** 25 Minutes

**Ingredients:**

- 8 Ounces of Macaroni, Dried
- 2 Tbsp. of Butter, Soft
- 2 ½ Tbsp. of Onion, Finely Chopped
- 16 Ounces of Cheese, Cubed



- ¾ Cup of Milk, Whole
- Dash of Salt, For Taste
- Dash of Black Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do is cook your macaroni. To do this use a large sized pot and fill with boiling water that is seasoned with a touch of salt. Once the water is boiling over high heat add in your macaroni and cook until al dente. Once tender drain your macaroni and set aside.

2. Then use a medium sized microwave safe dish and add in your onion and butter. Sauté for the next 3 to 4 minutes in your microwave safe dish.

3. Then add in your drained pasta and your remaining ingredients. Stir thoroughly to combine.
4. Cook for the next 11 to 12 minutes, making sure you stir your dish at least 3 times during the cooking process.
5. After this cooking time allow to stand for at least 10 minutes in your microwave before serving.

# Extremely Creamy Mac and Cheese

If you are looking for the ultimate mac and cheese dish that your entire family will fawn over, then this is the perfect mac and cheese recipe for you. It is dripping in delicious cheese and will leave you feeling extremely satisfied.

**Makes:** 4 Servings

**Total Prep Time:** 30 Minutes

**Ingredients:**

- 1 Tbsp. of Salt, For Taste
- 1 Pound of Macaroni, Elbow Variety

- 2 Cans of Milk, Evaporated
- 1 Cup of Broth, Chicken Variety and Homemade Preferable
- 3 Tbsp. of Butter, Soft
- 1/3 Cup of Flour, All Purpose Variety
- 1 1/2 Tbsp. of Mustard, Dijon Variety
- 1/2 Cup of Parmesan Cheese, Finely Grated
- Dash of Black Pepper, For Taste
- 1 Pound of Cheese, Cheddar Variety and Extra Sharp

## **Directions:**

1. The first thing that you will want to do is bring a large sized pot of water to a boil over high heat. Once the water is

boiling cook your macaroni until it is al dente. Once tender remove, drain and set aside.

2. While your pasta is cooking microwave your milk and chicken broth together until piping hot.

3. Then melt your butter in your empty pasta pot. Add in your flour and whisk thoroughly until smooth in consistency.

4. Add in your next 3 ingredients and whisk until thoroughly combined.

5. Add in your drained pasta and stir again to incorporate.

6. Add in your cheddar and continue to stir until completely melted and well blended. If you find that your mixture is too thick, add in some more milk. Serve

whenever you are ready.

# Classic White Mac and Cheese

White cheddar cheese is the main highlight of this entire dish. However, with Dijon mustard and a perfectly balanced seasoning blend help to provide a delicious flavor and an incredibly creamy texture.

**Makes:** 6 Servings

**Total Prep Time:** 45 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked and Small in Size

- ½ Cup of Cream Cheese, Soft
- 1 ½ Cups of Cheddar Cheese, White in Color and Finely Grated
- ½ Cup of Cheddar Cheese, Smoked Variety and Finely Grated
- 1 Cup of Cheese, Gruyere Variety and Finely Grated
- 3 Tbsp. of Butter, Soft
- 3 Tbsp. of Flour, All Purpose Variety
- 1 Quart of Half and Half, Your Favorite Kind
- ½ Cup of Cream, Heavy Variety
- 1 Tbsp. of Mustard, Dijon Variety
- 1 Tbsp. of Thyme, Fresh and Roughly Chopped



- 1 tsp. of Onion, Powdered Variety
- Dash of Cayenne Pepper, For Taste
- Dash of Nutmeg, Ground
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First preheat your oven to 375 degrees.
2. Then prepare your noodles according to the directions on the package. Once tender remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan. Add in your flour gradually, whisking thoroughly to combine until a roux sauce begins to form.

4. Allow to cook for at least two minutes or until golden in color. Next add in your half and half and continue to stir continually, until thick in consistency.

5. Slowly stir in your spices into your mixture, making sure to blend well.

6. Then add in your cream cheese, heavy cream, and mustard. Stir again to combine.

7. Once mixed, fold in your smoked cheddar cheese into your sauce. Then remove from heat.

8. Next lightly grease a medium sized baking dish. Add in at least one cup of your cheddar cheese and the grated Gruyere with the cold, cooked pasta into your baking dish.

9. Top your noodles with your sauce and the remaining half a cup of cheddar cheese. Bake for at least 30 minutes or until golden in color. Let to sit for at least ten minutes before serving. Enjoy.

# Savory Sausage and Apple Mac and Cheese

This dish combines mac and cheese with your favorite breakfast foods. Hot and creamy mac and cheese is topped with a fried egg and delicious bacon crumbles for a filling meal that can be enjoyed any time of the day that you desire.

**Makes:** 6 Servings

**Total Prep Time:** 35 Minutes

**Ingredients:**

- 2 Cups of Pasta, Uncooked and Small in Size

- 1 Pound of Sausage, Italian Style
- 2 Cups of Cheese, Cheddar Variety and Finely Grated
- ½ A Baguette, French Variety
- 1 Cup of Cheese, Colby Jack Variety and Finely Grated
- 1 Cup of Milk, Whole
- 1 Onion, Finely Diced
- 2 Tbsp. of Flour, All Purpose Variety
- 2 Tbsp. of Butter, Soft
- ½ tsp. of Mustard, Ground
- 2 Apples, Large in Size, Cored and Cut Into Small Pieces
- 1 Tbsp. of Olive Oil, Extra Virgin Variety

- Dash of Salt and Pepper For Taste

## **Directions:**

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is heating up place your baguette into a food processor and pulse just until your baguette is crumbly. Remove and set aside.
3. Next add your sausage to a frying pan and cook over medium heat until thoroughly brown in color. Remove and set aside.
4. Reserve at least 3 tablespoons of the grease from your sausage and fry your onions and apples in it. Cook until soft. Remove and set aside.

5. Next add your butter in a medium sized saucepan. And add in your flour. Cook while whisking constantly until a roux begins to form. Continue to cook for at least 2 more minutes before adding in your milk.

6. Continue to cook until thick in consistency.

7. Next add in all of your remaining ingredients plus the ingredients you have cooked and stir thoroughly to combine.

8. Place into your oven to bake for the next 30 minutes or until golden in color. Remove and serve right away.

# Baked Potato Style Mac and Cheese

Upon completion of this dish it will remind you of a delicious baked potato. Not only is it incredibly delicious, but it makes for a great comforting meal as well.

**Makes:** 4 Servings

**Total Prep Time:** 30 Minutes

**Ingredients:**

- 4 Potatoes, Large in Size and Russet Variety
- 2 Tbsp. of Olive Oil, Extra Virgin



## Variety

- 1 Pound of Pasta, Uncooked and Small in Size
- 1 Cup of Cheese, Ricotta Variety
- 3 Cups of Cheese Cheddar Variety, Sharp and Finely Grated
- 3 Cups of Cheddar Cheese, White in Color and Finely Grated
- 4 Cups of Milk, Whole
- ½ Cup of Flour, All Purpose Variety
- ½ Cup of Butter, Soft
- 1 Cup of Breadcrumbs, Panko Variety
- Dash of Salt and Pepper, For Taste

## Directions:

1. The first thing that you will have to do is preheat your oven to 450 degrees.
2. While your oven is heating up prick your potatoes all over with a fork and season with some oil, salt and pepper. Wrap your potatoes in some aluminum foil and bake for at least 1 hour or until soft to the touch. Remove from your oven.
3. Next prepare your pasta according to the directions on the package. Once your pasta is tender, drain and set aside.
4. Then melt your butter in a medium sized saucepan. Once the butter is melted add in your flour and whisk slowly until a roux begins to form.
5. Next add in your milk and continue to

cook until golden in color and thick in consistency. Remove from heat and set aside.

6. Fold in your noodles and your cheese into your mixture and stir until your cheese is completely melted and thoroughly combined.

7. Line a baking sheet with some aluminum foil. Slice your potatoes in half and scoop out the center. Place onto your baking sheets.

8. Spread a layer of your ricotta cheese over your potato and fill each potato with your mac and cheese filling. Top off with your remaining cheese and bread crumbs and place into your oven to broil or until toasted lightly. Remove and

serve immediately.

# Basil and Chicken Smothered Mac and Cheese

This dish makes for savory pieces of chicken that blend effortlessly with your mozzarella and basil to make for a truly delicious meal. For the tastiest results I highly recommend serving this dish with a healthy side salad.

**Makes:** 8 Servings

**Total Prep Time:** 25 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked and Small in Size
- 2 Cups of Chicken Breast, Fully Cooked and Finely Shredded
- 4 Tbsp. of Pesto, Basil Variety
- ½ Cup of Butter, Soft
- 3 Cups of Cheese, Gruyere Variety and Finely Shredded
- 1 Cup of Cheese, Mozzarella Variety
- 3 Cloves of Garlic, Minced
- ½ Cup of Flour, All Purpose Variety
- 1 Cup of Milk, Whole
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do

is preheat your oven to 350 degrees.

2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

5. Fold in your chicken and gruyere cheese next, stirring well to combine and then remove from heat.

6. Once your cheese is fully melted

grease a medium sized baking dish with some cooking spray.

7. Place your noodles into your dish and pour your sauce over the top of the noodles. Top off with your mozzarella cheese.

8. Place into your oven to bake for the next 20 minutes or until bubbly and gold in color. Remove and serve while still piping hot.



# Barbecue Style Mac and Cheese

This dish helps to combine two perfect comfort foods to make a truly enjoyable dish that you won't be able to put down. It is a smoky and savory dish that I now you will want to make over and over again.

**Makes:** 4 Servings

**Total Prep Time:** 35 Minutes

**Ingredients:**

- 1 Pound of Noodles, Uncooked and Short in Size

- 2 Cups of Pork, Pulled and Fully Cooked
- 2 Cups of Cheddar Cheese, Finely Grated
- 1 ½ Cup of Cheese, Colby Jack Variety and Finely Grated
- 1 ½ Cup of Cheese, Gruyere Variety and Finely Grated
- 1 Cup of BBQ Sauce, Your Favorite Kind
- ½ Cup of Cream Cheese, Soft
- 2 Tbsp. of Flour, All Purpose
- ½ Cup of Breadcrumbs, Panko Variety
- 2 Cups of Cream, Heavy Variety
- 2 Tbsp. of Flour, All Purpose Variety

- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First preheat your oven to 350 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next use a large sized pot and add in your cooked pasta, soft cream cheese and heavy cream into it. Cook this over medium heat and cook just until it is melted and thoroughly combined.
4. Then add in your breadcrumbs and flour to your mixture, stirring well until thoroughly blended.

5. Add in your grated cheese and stir gently to incorporate.
  6. Next grease a medium sized baking dish with some cooking spray and pour your mixture into your baking dish.
  7. Place into your oven to bake for the next 20 minutes.
  8. While your mixture is baking use a large sized pan and cook your pork and BBQ sauce together. Add in your remaining cheese and stir well to combine.
  9. Pour this over your mac and cheese and bake for another 10 minutes.
- Remove and serve while piping hot.

# Game Time Beer Mac and Cheese

While I know beer may seem like a weird ingredient to mix with macaroni and cheese, as soon as you get a taste of this dish I know you will fall in love with it. For the tastiest results I highly recommend that you use a light ale or a blonde beer.

**Makes:** 4 Servings

**Total Prep Time:** 40 Minutes

**Ingredients:**

- 2 ½ Cups of Macaroni, Elbow

## Variety and Uncooked

- 1 Cup of Beer, Your Favorite Kind
- 1 Cup of Cheese, Cheddar Variety and Finely Grated
- 2 Tbsp. of Butter, Soft
- 2 Tbsp. of Flour, All Purpose Variety
- 1 Cup of Milk, Whole
- ¼ tsp. of Paprika, Smoked
- ½ Cup of Breadcrumbs, Panko Variety
- 1/8 tsp. of Nutmeg, Ground
- ½ Cup of Cheese, Parmesan Variety and Finely Grated
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First preheat your oven to 375 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2 minutes before adding in your milk and light beer. Continue to cook until golden in color and thick in consistency.
5. Once your dish is thick in consistency cook over low heat and add in your

remaining ingredients except for your breadcrumbs.

6. Top your mixture with your breadcrumbs and place into your oven to bake for the next 30 minutes or until golden in color. Remove and allow to cool slightly before serving.



# BLT Style Mac and Cheese

If you are a huge fan of classic BLT sandwiches, then this is going to be one mac and cheese dish that I know you are going to fall in love with. It is extremely creamy and rich to taste.

**Makes:** 6 Servings

**Total Prep Time:** 25 Minutes

**Ingredients:**

- 2 Cups of Pasta, Uncooked Variety
- 6 Slices of Bacon, Fully Cooked and Crumbled

- 1 ½ Cups of Cheese, Cheddar Variety, Sharp and Finely Grated
- 1 ½ Cups of Cheese, Gruyere Variety and Finely Grated
- 2 Cups of Milk, Whole
- ½ Cup of Buttermilk
- 3 Tbsp. of Flour, All Purpose Variety
- 3 Tbsp. of Butter, Soft
- 1 Cup of Breadcrumbs, Panko Variety
- ¼ Cups of Cheese, Parmesan Variety
- 2 Cups of Tomatoes, Cherry Variety and Cut Into Halves
- 2 Cups of Spinach, Fresh and Roughly Torn

- Dash of Salt and Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do is preheat your oven to 450 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

5. Next add in your buttermilk and finely grated cheese and stir until everything is well blended together. Season with a dash of salt and pepper.

6. Then lightly grease a medium sized baking dish with some cooking spray and add in your fully cooked noodles, tomatoes and spinach into your dish. Toss thoroughly to combine.

7. Pour your sauce over the top of your noodles and top off with your breadcrumbs, bacon and Parmesan cheese.

8. Place into your oven to bake for the next 15 minutes or until gold in color. Remove and allow to cool slightly before serving.

# Breakfast Style Mac and Cheese

While this dish may not seem appealing at first, once you get a taste of it I know you are going to want to make it as often as possible. It is rich in flavor, making it a perfect dish to help fuel the beginning of your day.

**Makes:** 4 Servings

**Total Prep Time:** 40 Minutes

**Ingredients:**

- 8 Slices of Bacon, Canadian Style
- 4 Eggs, Large in Size

- 1 Pound of Pasta, Uncooked and Small in Size
- 2 Cups of Cheese, Sharp, Cheddar Flavored and Finely Grated
- 2 Cups of Cheese, White in Color and Finely Grated
- ½ Cup of Cheese, Provolone and Finely Grated
- 4 Cups of Milk, Whole
- ½ Cup of Flour, All Purpose Variety
- ½ Cup of Butter, Soft
- 1 Cup of Breadcrumbs, Panko Variety
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.
5. Next grease a medium sized baking dish with some cooking spray. Place your noodles into your dish and top off

with your grated cheese.

6. Then pour your sauce over the top of your noodles and cheese. Top off with your breadcrumbs.

7. Place into your oven to bake for the next 30 minutes or until your dish is golden in color.

8. Remove from your oven and allow to cool slightly.

9. While your mac and cheese is baking cook up your bacon until crispy and fry your eggs until done to your desire.

10. Top off your dish with your bacon and eggs and enjoy while still warm.



# Simple Mac and Cheese

If you are looking for a simple yet great tasting mac and cheese recipe to enjoy, then this is the perfect mac and cheese recipe for you. It is incredibly easy to make and tastes incredibly filling. I know you will fall in love with it.

**Makes:** 2 Servings

**Total Prep Time:** 15 Minutes

**Ingredients:**

- 1 Cup of Macaroni, Elbow Variety
- ½ Cup of Cheese Sauce, Processed Variety

- 2 Frankfurters, Finely Sliced
- 1 tsp. of Cheese, Parmesan Variety and Finely Grated
- Dash of Oregano, Dried
- 4 Crackers, Buttered Variety and Finely Crushed

## **Directions:**

1 First preheat your oven to 350 degrees.

2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

3. Next heat up your cheese sauce in your microwave for at least 1 minute.

4. Then use an oven safe dish and

combine your heated cheese sauce together with all of your ingredients. Stir thoroughly to combine.

5. Place into your oven to bake for the next 10 minutes. Remove and serve after cooling slightly.

# Mexican Style Mac and Cheese

If you are looking for an easy mac and cheese recipe that contains quite a spicy kick to it, this is the perfect dish for you.

**Makes:** 4 Servings

**Total Prep Time:** 20 Minutes

## **Ingredients:**

- 1 Pound of Beef, Ground Variety
- 1 tsp. of Garlic, Minced
- 1 Jar of Salsa, Chunky Variety
- 2 Cups of Water, Warm
- 1 Pack of Macaroni, Elbow Variety

- 12 Ounces of Cheese, Processed Variety and Cut Into Small Pieces

## **Directions:**

1. First cook up your beef and garlic together in a large sized skillet placed over high heat. Cook for the next 8 to 10 minutes or until your beef is thoroughly brown in color.
2. Next bring your warm water and salsa together in a small sized saucepan. Stir to evenly mix together.
3. Add in your macaroni into your salsa mixture and continue to cook until your macaroni is tender to the touch.
4. Last add in your cheese and allow to melt completely before serving.

# Buffalo Chicken Style Mac and Cheese

This delicious buffalo chicken mac and cheese is so rich in flavor that I know you won't be able to get enough of it. The chicken that you will use in this recipe really brings out more flavor and texture in this dish than any other mac and cheese dish that you will find in this dish.

**Makes:** 4 Servings

**Total Prep Time:** 40 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked and Short in Size
- 2 Cups of Chicken, Fully Cooked and Finely Shredded
- 2 Cups of Cheese, Cheddar Variety, White in Color and Finely Grated
- 1 Cup of Cheese, Cheddar Variety, Sharp and Finely Grated
- ½ Cup of Blue Cheese, Crumbled
- 2 Tbsp. of Flour, All Purpose Variety
- 2 Cups of Milk, Whole
- 2 Tbsp. of Flour, All Purpose Variety
- ¼ Cup of Hot Sauce, Your Favorite Kind
- ½ Cup of Breadcrumbs, Panko

## Variety

- ½ Cup of Onions, Green in Color and Finely Chopped
- Dash of Salt and Pepper, For Taste

## Directions:

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2



minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

5. Next add in your hot sauce and stir thoroughly to combine.

6. Once your mixture is thoroughly mixed together gently fold in your cheese and season with a dash of salt and pepper. Remove this mixture from heat.

7. Then add in your fully cooked chicken, blue cheese and remaining hot sauce and continue to stir until thoroughly combined.

8. Next grease a medium sized baking dish with some cooking spray and add your noodles to the dish and pour your chicken sauce over the top. Toss again to

thoroughly combine.

9. Top off with your breadcrumbs and bake for the next 30 minutes or until golden in color. Remove and serve with a garnish of green onions.

# Cheeseburger Mac and Cheese

This is a common mac and cheese dish that even the pickiest eaters are going to enjoy. It is made with the perfect combination of ingredients that everybody will be asking for this incredibly delicious meal.

**Makes:** 6 Servings

**Total Prep Time:** 30 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked Variety and Small in Size

- 1 Pound of Beef, Ground and Lean
- 1 Cup of Broth, Chicken Variety and Homemade Preferable
- 2 Cups of Milk, Whole
- 1 Onion, Finely Diced
- 1 Tbsp. of Cornstarch
- 1 tsp. of Garlic, Powdered Variety
- 1 tsp. of Paprika
- 2 Cups of Cheese, Cheddar Variety and Finely Shredded

## **Directions:**

1. Combine all of your dry ingredients together in a small sized bowl and set aside for later use.

2. Next use a large sized pan and brown

your beef thorough. Once brown in color drain your beef.

3. Add in your chicken broth and pasta. Stir until thoroughly combined.

4. Add your milk and stir again to incorporate.

5. Add in your dry ingredients and bring your mixture to a boil. Once your mixture is boiling reduce the heat to a simmer and continue to cook until your pasta is tender to the touch.

6. Mix in your cheese and cover. Continue cooking until your cheese is fully melted. Remove from heat and serve at once.

# Healthy Broccoli and Chicken Mac and Cheese

If you are looking for a healthy and filling dinner dish, then this is the perfect dish for you. It is relatively simple to prepare, making it perfect for you if you are tight on time.

**Makes:** 6 Servings

**Total Prep Time:** 25 Minutes

**Ingredients:**

- 1 Cup of Pasta, Small in Size and

## Uncooked

- 2 Cups of Chicken, Fully Cooked and Finely Shredded
- 3 Cups of Broccoli, Cut Into Florets and Finely Chopped
- 2 ½ Cups of Cheese, Emmental Variety and Finely Grated
- 1 Cup of Milk, Whole
- ½ Cup of Tomatoes, Sun Dried Variety and Finely Chopped
- Dash of Salt and Pepper For Taste

## Directions:

1. First cook your pasta according to the directions on the package. Halfway through the cooking process add in your broccoli. Once your pasta and broccoli

are tender, remove from heat, drain and set aside.

2. Then use a large sized skillet placed over medium heat and add in your tomatoes, whole milk and finely shredded cheese. Stir thoroughly until smooth in consistency.

3. Toss in your cooked pasta and broccoli and stir again until thoroughly mixed together.

4. Then add in your chicken and toss again to coat.

5. Season with some salt and pepper. Remove from heat and serve whenever you are ready.



# Chili Style Mac and Cheese

This dish uses the perfect combination of both chili and mac and cheese to make a truly filling and comforting dish that you will want to make over and over again.

**Makes:** 6 Servings

**Total Prep Time:** 20 Minutes

**Ingredients:**

- 2 Cups of Pasta, Elbow Variety and Uncooked Variety
- 1 Pound of Turkey, Lean and Ground
- 2 Cups of Tomato Sauce, Your

## Favorite Kind

- 1 Onion, Large in Size and Minced
- 2 Cups of Cheese, Cheddar Variety and Finely Grated
- 1 Tbsp. of Chili, Powdered Variety
- 1 Tbsp. of Cumin, Ground
- 1 Cup of Breadcrumbs, Panko Variety
- 1 Tbsp. of Oil, Vegetable Variety
- 3 Cloves of Garlic, Minced
- 1 tsp. of Olive Oil, Extra Virgin Variety
- 1 Tbsp. of Brown Sugar, Light and Packed
- 2 Cups of Water, Warm
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First heat up your olive oil in a large sized stock pot placed over medium to high heat. Once the oil is hot enough add in your onions and various spices. Cook until your onions are tender to the touch.
2. Then add in your garlic and light brown sugar. Continue to cook until fragrant.
3. Mix in your lean and ground turkey and cook until brown in color.
4. Next add in your tomato sauce and stir thoroughly to combine.
5. Add in your uncooked pasta and allow to cook until your pasta is tender to the touch.

6. Remove from heat and add in your cheese. Stir thoroughly until your cheese is completely melted.

# Classic Oven Baked Mac and Cheese

It really doesn't get any classier than this with this mac and cheese recipe. For the tastiest results I highly recommend using only the freshest and highest quality ingredients.

**Makes:** 6 Servings

**Total Prep Time:** 35 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked Variety and Small in Size
- 3 Cups of Cheese, Cheddar Variety

and Finely Grated

- 3 Cups of Cheese, Cheddar Variety, White in Color and Finely Grated
- 4 Cups of Milk, Whole
- ½ Cup of Flour, All Purpose Variety
- ½ Cup of Butter, Soft
- 1 Cup of Breadcrumbs, Panko Variety
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First preheat your oven to 350 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

5. Next lightly grease a medium sized baking dish and add in your cooked noodles. Top with your grated cheese.

6. Pour your sauce over the top of it and last top off with breadcrumbs.

7. Place into your oven to bake for the next 30 minutes or until golden in color.

8. Remove from oven and allow to cool slightly before serving.

# Easy Stovetop Mac and Cheese

If you are looking for an easy mac and cheese recipe to enjoy, there is no mac and cheese recipe that is easier to make than this one. This dish comes together in very little time and makes for the perfect weeknight dish for the entire family to enjoy.

**Makes:** 6 Servings

**Total Prep Time:** 20 Minutes

**Ingredients:**

- 2 Cups of Pasta, Uncooked and



## Small in Size

- 2 Cups of Cheese, Cheddar Variety and Finely Grated
- 1 Cup of Cheese, Colby Jack Variety and Finely Grated
- 1 Cup of Milk, Whole
- 2 Tbsp. of Flour, All Purpose Variety
- 2 Tbsp. of Butter, Soft
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
2. Next melt your butter in a medium

sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

3. Allow your roux to cook for the next 2 minutes before adding in your milk.

Continue to cook until golden in color and thick in consistency.

4. Once thoroughly combine add in your cheese and season with a generous amount of salt and pepper. Remove from heat.

5. Continue to stir until your cheese has fully melted.

6. Toss in your noodles and toss thoroughly until evenly coated. Serve right away and enjoy.

# Delicious Garlic Roasted Mac and Cheese

With this mac and cheese recipe you will use a head of garlic that is slowly roasted and smashed right into the cheese sauce. This is one of the richest and most delicious mac and cheese recipes that you will ever come across.

**Makes:** 6 Servings

**Total Prep Time:** 50 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked and Small in Size
- 2 Cups of Breadcrumbs, Panko Variety
- 6 Tbsp. of Flour, All Purpose Variety
- ½ Cup of Cheese, Parmesan Variety and Finely Grated
- 5 ½ Cups of Cheese, Cheddar Variety and Finely Grated
- 1 Head of Garlic
- 1 Tbsp. of Olive Oil, Extra Virgin Variety
- 1 ½ Sticks of Butter, Soft
- ½ tsp. of Mustard, Ground
- 5 Cups of Milk, Whole

- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First preheat your oven to 400 degrees.
2. Then use a medium sized saucepan and add in your stick of butter. Melt over medium heat and add in your breadcrumbs. Toast for at least one minute. Remove from heat and set aside.
3. Next drizzle your garlic in some olive oil and seasoned with some salt and pepper and wrap in some aluminum foil.
4. Place into your oven to roast for the next 30 minutes. After this time remove from oven and peel your garlic. Mash into a thick paste and set aside.

5. Then cook up your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

6. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

7. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

8. Add in your cheeses and mustard next and stir again to thoroughly combine.

9. Season with your seasonings and add in your cooked pasta and roasted garlic. Stir to combine.

10. Transfer your mixture to a baking dish and bake for the next 25 minutes or until golden in color. Remove and serve right away. Enjoy.

# Greek Style Mac and Cheese

If you are a huge fan of authentic Greek dishes, then I know you are going to fall in love with this dish. For the tastiest results I highly recommend serving this dish alongside a healthy side salad to make a truly filling meal.

**Makes:** 6 Servings

**Total Prep Time:** 40 Minutes

**Ingredients:**

- 2 Cups of Pasta, Small in Size and Uncooked



- 2 Cups of Parmesan Cheese, Finely Grated
- 2 Cups of Cheese, Pecorino Romano Variety and Finely Grated
- 3 Cups of Milk, Whole
- 9 Tbsp. of Butter, Soft
- 1/8 tsp. of Nutmeg, Ground
- 3/4 tsp. of Cinnamon, Ground
- 2 Tbsp. of Olive Oil, Extra Virgin Variety
- 8 Shallots, Large in Size and Finely Chopped
- 2 Cups of Spinach, Fresh and Roughly Chopped
- 8 Scallions, Cut Into Small Rounds
- 2 Cups of Cheese, Feta Variety and

## Crumbled

- 1/3 Cup of Dill, Fresh and Finely Chopped
- ¼ Cup of Flour, All Purpose Variety
- ½ A Baguette, French Variety
- Dash of Salt and Pepper, For Taste

## Directions:

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is heating up place your baguette into a food processor and pulse just until it is crumbled evenly.
3. Next mix your crumbled baguette with your butter and set aside for later use.
4. Then fry your shallots in some olive oil until they are tender to the touch.

Then add in your spinach and scallions and continue to cook just until your spinach is wilted. Remove from heat and set aside.

5. Cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

6. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

7. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.

8. Add in your chesses, nutmeg and

cinnamon to your roux and stir thoroughly to combine.

9. Once evenly mixed add in your dill, cooked shallots, scallops and wilted spinach and toss again to evenly mix everything together.

10. Season with a dash of salt and pepper and remove from heat.

11. Add your cooked pasta into your sauce and top off with your feta cheese and crumbled baguette.

12. Transfer to a generously greased baking dish and bake for the next 30 minutes or until golden in color. Remove and serve while still piping hot.

# Mac and Cheese Smothered With Peas and Ham

This recipe is a classic variation of mac and cheese that both adults and children will love. It is filling and absolutely delicious. I guarantee that even the pickiest of kids will love this.

**Makes:** 6 Servings

**Total Prep Time:** 40 Minutes

**Ingredients:**

- 1 Pound of Pasta, Uncooked Variety

and Small in Size

- 3 Cups of Cheese, Cheddar Variety, Sharp and Finely Grated
- 3 Cups of Cheese, White in Color and Finely Grated
- 2 Cups of Ham, Fully Cooked and Cut Into Cubes
- 3 Cups of Peas, Frozen and Thawed
- 4 Cups of Milk, Whole
- ½ Cup of Flour, All Purpose
- ½ Cup of Butter, Soft
- 1 Cup of Breadcrumbs, Panko Variety
- Dash of Salt and Pepper, For Taste

**Directions:**

1. The first thing that you will want to do is preheat your oven to 350 degrees.
2. While your oven is heating up cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.
5. Then grease a medium sized baking dish with a generous amount of cooking spray.

6. Add your cooked noodles, grated cheese, cooked ham and peas into your baking dish and toss to combine.
7. Pour your sauce over the top of your noodles and top off with your breadcrumbs,
8. Place into your oven to bake for the next 30 minutes or until golden in color.
9. Remove and allow to cool slightly before serving.



# Hawaiian Style Mac and Cheese

If you are looking for something a little more on the sweet side, then this is the perfect dish for you to make. Made with a few chunks of pineapple and crispy bacon, this dish not only looks appealing but its tastes great as well.

**Makes:** 6 Servings

**Total Prep Time:** 25 Minutes

**Ingredients:**

- 6 Slices of Bacon, Fully Cooked and Crumbled

- 2 Cups of Pasta, Uncooked and Small in Size
- 2 Cups of Cheese, Cheddar Variety and Finely Grated
- 1 Cup of Cheese, Colby Jack Variety and Finely Grated
- 2 Cups of Ham, Fully Cooked and Finely Diced
- 1 Cup of Pineapple, Finely Diced
- 1 Cup of Milk, Whole
- 2 Tbsp. of Flour, All Purpose Variety
- 2 Tbsp. of Butter, Soft
- ½ Cup of Onions, Green in Color and Finely Diced
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. First cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.
4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency.
5. Next fold in your cheese and season with a generous amount of salt and pepper. Remove from heat.

6. Continue to stir your mixture until your cheese is fully melted.

7. Toss in your cooked noodles, cooked bacon and chopped green onions and toss again to combine. Serve whenever you are ready.

# Lobster Packed Mac and Cheese

If you are a huge fan of seafood, then I know for sure you are going to love this recipe. This not only makes for an absolutely delicious meal, but it makes for a fancy one as well.

**Makes:** 6 Servings

**Total Prep Time:** 50 Minutes

**Ingredients:**

- 2 Cups of Pasta, Uncooked and Small in Sized
- 2 Cups of Lobster Meat, Fully

## Cooked

- 3 Cups of Cheese, Cheddar Variety and Finely Grated
- 1 Cup of Cheese, Colby Jack Variety and Finely Grated
- ¼ Cup of Butter, Soft
- 1 Tbsp. of Butter, Soft
- ¼ Cup of Flour, All Purpose Variety
- 3 Cups of Milk, Whole
- ¼ tsp. of Worcestershire Sauce
- 1 tsp. of Dijon Mustard, Ground
- ½ tsp. of Cayenne Pepper, For Taste
- ½ tsp. of Thyme, Fresh and Dried
- 1/8 tsp. of Nutmeg, Ground
- 1 Cup of Breadcrumbs, Panko Variety

- Dash of Salt and Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do is preheat your oven to 400 degrees.
2. The use a small sized saucepan and combine your butter and breadcrumbs together. Cook until golden brown in color. Remove from heat and set aside for later use.
3. Cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
4. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until

a roux begins to form.

5. Allow your roux to cook for the next 2 minutes before adding in your milk.

Continue to cook until golden in color and thick in consistency.

6. Fold in your remaining ingredients and stir constantly until evenly mixed together.

7. Then grease a medium sized baking dish with a generous amount of cooking spray.

8. Add your cooked noodles and pour your sauce over the top of your noodles.

9. Place into your oven to bake for the next 30 minutes or until golden in color.

10. Top off with your lobster, golden breadcrumbs and any remaining cheese.



Place into your oven to bake for the next 30 minutes.

11. Remove and allow to cool slightly before serving.

# Mouthwatering Mac and Cheese Pizza

This is a perfect dish to make when you are looking to switch up pizza night with a dish that is absolutely mouthwatering

**Makes:** 6 Servings

**Total Prep Time:** 30 Minutes

**Ingredients:**

- 1 ½ Cups of Pasta, Uncooked Variety and Small in Size
- 1 Pack of Pizza Dough, Your Favorite Kind
- 3 Cups of Cheese, Mozzarella

## Variety and Finely Grated

- 2 Cups of Cheese, Cheddar Variety and Finely Grated

### **Directions:**

1. The first thing that you will want to do is preheat your oven to 400 degrees.
2. While your oven is heating up roll out your pizza dough onto a large sized pizza baking sheet.
3. Next cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.
4. Next melt your mozzarella and cheddar cheese together using a small sized saucepan. Mix with some water

and a touch of flour to form a roux. Pour this mixture over your pizza dough.

5. Top with some additional mozzarella cheese and your cooked pasta.

6. Place into your oven to bake for the next 15 minutes or until deep gold in color.

# Healthy Butternut Squash Mac and Cheese

If you are looking for a healthy mac and cheese recipe to make, then this is the perfect dish for you. It is rich in flavor and I know you are going to want to make it over and over again.

**Makes:** 6 Servings

**Total Prep Time:** 1 Hour

**Ingredients:**

- 1 Pound of Pasta, Uncooked and Small in Size
- ½ A Butternut Squash, Fresh

- 1 ½ Cups of Cheese, White in Color, Cheddar Variety and Finely Grated
- 3 Tbsp. of Butter, Soft
- 3 Tbsp. of Flour, All Purpose Variety
- 2 ½ Cups of Milk, Whole
- 1 Tbsp. of Thyme, Fresh and Roughly Chopped
- 1 Tbsp. of Rosemary, Fresh
- 1/8 tsp. of Nutmeg, Ground
- 1 Cup of Breadcrumbs, Panko Variety
- Dash of Salt and Pepper, For Taste

## **Directions:**

1. The first thing that you will want to do

is preheat your oven to 400 degrees.

2. While your oven is heating up, chop up your squash and remove the seeds. Toss with some salt, pepper and a little bit of olive oil. Place into your oven to roast for the next 30 minutes. After this time transfer to a blender and blend on the highest setting with some milk until smooth in consistency.

3. Then cook your pasta according to the directions on the package. Once your pasta is tender, remove from heat, drain and set aside.

3. Next melt your butter in a medium sized saucepan and add in your flour, whisking thoroughly to combine or until a roux begins to form.

4. Allow your roux to cook for the next 2 minutes before adding in your milk. Continue to cook until golden in color and thick in consistency. Add in your nutmeg and butternut squash. Stir thoroughly to combine.
5. Then slowly fold in your cheese and remove from heat.
6. Then grease a medium sized baking dish with a generous amount of cooking spray.
7. Add your cooked noodles, grated cheese and breadcrumbs.
8. Pour your sauce over the top of your noodles.
9. Place into your oven to bake for the next 30 minutes or until golden in color.



10. Remove and allow to cool slightly before serving.

# Conclusion

Well, there you have it!

Hopefully by the end of this book you have discovered over 25 of the most delicious mac and cheese recipes that you will ever come across. I also hope that you have found that some of the mac and cheese cooking tips I have given you to be somewhat helpful in your mac and cheese cooking endeavors.

So, what is next for you?

The next step is to begin making all of the mac and cheese recipes you have

found in this book. Once you have done that you can go out and find even more mac and cheese recipes to make.

Remember, you can be as creative as you want with the ingredients that you use in each recipe. Feel free to use whatever ingredients you like to make your dish truly unique.

Good luck!

# About the Author



Martha is a chef and a cookbook author. She has had a love of all things culinary since she was old enough to help in the kitchen, and hasn't wanted to leave the kitchen since. She was born and raised in Illinois, and grew up on a farm, where she acquired her love for fresh, delicious foods. She learned many of her culinary abilities from her mother; most importantly, the need to cook with fresh, homegrown ingredients if at all possible, and how to create an amazing recipe that everyone wants. This gave her the perfect way to share her skill with the world; writing cookbooks to spread the message that fresh, healthy food really

can, and does, taste delicious. Now that she is a mother, it is more important than ever to make sure that healthy food is available to the next generation. She hopes to become a household name in cookbooks for her delicious recipes, and healthy outlook.

Martha is now living in California with her high school sweetheart, and now husband, John, as well as their infant daughter Isabel, and two dogs; Daisy and Sandy. She is a stay at home mom, who is very much looking forward to expanding their family in the next few years to give their daughter some siblings. She enjoys cooking with, and for, her family and friends, and is

waiting impatiently for the day she can start cooking with her daughter.



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# Author's Afterthoughts



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