

CopyCat Chick-fil-A Mac and Cheese

Ingredients

1 tablespoon salt
16 ounces elbow macaroni pasta
2 cups heavy cream
1 cup evaporated milk
1 1/4 pounds American cheese sliced
2 tablespoons Parmesan cheese grated
1 tablespoon Romano cheese grated
4 ounces Colby Jack cheese shredded

Directions

Bring a large pot of water to a boil and add the macaroni noodles. Cook according to package al dente directions.
Preheat the oven to its broil setting.

In a medium saucepan, add the heavy cream and evaporated milk. Bring to a simmer over medium heat.

Add the sliced American cheese, Parmesan cheese, and Romano cheese to the saucepan. Whisk until all of the cheese has melted.

Pour the cooked pasta into a 9×13-inch baking dish.

Pour the cheese sauce over the macaroni.

Sprinkle the shredded Colby Jack cheese on top.

Place the baking dish under the broiler and cook for just long enough that the cheese begins to brown.