

CopyCat Outback Steakhouse Macaroni and Cheese

Ingredients

1 (12 ounce) packages of medium-size rigatoni pasta or elbow macaroni
3 tablespoons butter
2 tablespoons flour
1 1/2 cups milk
Salt and pepper to taste
1/8 teaspoon paprika
1/2 lb store-brand processed cheese, cubed (Velveeta or American)

Directions

Prepare rigatoni or elbow macaroni using package instructions.
(Drain and set aside)

While pasta is cooking, in a large saucepan on medium heat, melt butter, Add flour, stirring constantly. Mixture should thicken.

When flour thickens, add milk, salt, paprika and cheese cubes. Stir constantly until the sauce thickens but is smooth.

The cheese sauce should resemble an extra-thick cream. If mixture is too thick, add little more milk.

Pour the drained pasta into the sauce and gently stir until pasta is completely coated.