

CopyCat Panera Bread Mac and Cheese

Ingredients

1 lb macaroni pasta (or whatever pasta shape you want)
 $\frac{1}{2}$ cup unsalted butter (1 stick)
 $\frac{1}{4}$ cup flour
1 $\frac{1}{2}$ cups milk (I used 1%)
1 $\frac{1}{2}$ cups heavy cream
2 teaspoon dijon mustard
1 teaspoon salt
 $\frac{1}{2}$ teaspoon black pepper
1 teaspoon hot sauce
8 ounce block extra sharp white cheddar cheese, grated (freshly)

Directions

Cook macaroni according to package directions. Drain and set aside.

Using a medium sauce pot or skillet over medium heat, add butter and melt. Add flour, whisk until combined. Slowly add milk and heavy cream while whisking to combine. Add dijon mustard, salt, pepper, and hot sauce and whisk to combine. Increase heat to medium-high and bring to a quick boil. Add cheese and whisk to melt into mixture. Reduce heat to low, and cook for 2 minutes, whisking every 30 seconds.

Add the drained pasta back into the pot, then pour cheese sauce over the top. Fold the pasta into the cheese sauce until completely coated.

Serve topped with parsley, ground black pepper, and parmesan cheese if desired.