

# CopyCat Popeyes Mac and Cheese

## Ingredients

1 lb elbow macaroni, cooked

For Cheese Sauce:

$\frac{1}{4}$  cup unsalted butter

$\frac{1}{4}$  cup all-purpose flour

2 cups heavy cream

3 cups whole milk

$\frac{1}{2}$  tsp mustard powder

$\frac{1}{2}$  tsp garlic powder

$\frac{1}{4}$  tsp cayenne pepper

$\frac{1}{3}$  cup parmesan cheese, grated

$\frac{1}{3}$  cup gouda cheese

$\frac{1}{2}$  cup mozzarella cheese, grated, for toppings

$\frac{1}{3}$  cup sharp cheddar cheese, plus more for topping

salt and black pepper to taste

## Directions

Melt the unsalted butter in a saucepan on medium heat, then add the flour. Cook for 2 to 3 minutes. Turn the fire into medium-low heat. Add the heavy cream and whole milk, and whisk continuously until smooth and thick.

Add the cheddar, gouda, parmesan, mustard powder, garlic powder, and cayenne pepper, then cover, and cook for 5 minutes. Adjust with salt and pepper to taste.

Add the cooked elbow macaroni, then stir to combine. Transfer the mac and cheese mixture into a baking dish.

Top with mozzarella cheese and additional sharp cheddar, then bake for 10 minutes in a 375 degrees F oven or until the

cheese is melted.

Serve your Popeyes Mac and Cheese warm, and enjoy!