

Team Smith Favorite RECIPES

TITLE

Macaroni and Cheese

PREP TIME

10 Minutes

TOTAL TIME

30 Minutes

INGREDIENTS

2 cups elbow macaroni, uncooked
3/4 lb. (12 oz.) VELVEETA, cut into 1/2-inch cubes
1 can of evaporated milk/Pet milk
1/3 cup milk
salt
Favorite shredded cheese to top



DIRECTIONS

Boil large elbow macaroni noodles in salt water al dente according to package, drain and set aside.

In your same pot melt butter and add macaroni back into pot. Stir gently to coat noodles with melted butter. Add evaporated milk and regular milk. Cut small cubes of Velveeta and add to mixture. Lower heat so noodles do not burn. Stir gently until Velveeta melts and coats all the noodles.

Remove from heat. Pour everything into your baking dish and top with favorite cheese.

Bake at 350° until heated throughout and bubbly.



RECIPE SUBMITTED BY:

Alicia Hedrick

Courtesy of: Guerin Family Recipe



Happy Thanksgiving!



1 in Client Referrals!
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