



Another delicious recipe from  
*Tanya's Kitchen*

## **Baked Macaroni and Cheese**

### **Ingredients**

Lb. Elbow Macaroni – cooked  
3 cups Milk  
1 lb Cheddar Cheese (shredded)  
3 tbsp. Flour  
3 tbsp. Butter  
1 cup Bread Crumbs  
3 tbsp. Olive oil  
Salt and pepper to taste

### **Directions**

- Pre – heat oven 350 degrees
- In a sauté pan melt butter and add flour. Cook for about 2- 4 minutes; until golden brown in color
- In a pan bring Milk low boil; medium heat. With a whisk add small amounts of flour mixture to the milk and whisk until completely incorporated
- Keep adding and whisking flour mixture until the milk thickens
- Fold in the cheddar cheese and season with salt and pepper (if needed)
- Add cooked macaroni, stir until completely coated with the cheese sauce. Pour in baking dish
- In a small mixing bowl; mix the bread crumbs and olive oil together. Sprinkle the breadcrumb mixture over the macaroni and bake for 45 minutes
- You can find all these ingredients at all your Foster's Food Fair IGA stores