

Super Awesome Mac'n'Cheese*

- 1 package large elbow noodles (don't skip and buy regular size!)
 - 1 small brick of Velveeta
 - 1 stick of salted butter
 - Seasoned salt
 - 3 cups shredded sharp cheddar cheese
 - 3 pieces of bread
1. Preheat oven to 325 degrees
 2. Cook noodles according to directions, rinse, drain and set aside
 3. Slowly melt down butter (yup, the whole stick) and Velveeta in a pan. Do this low and slow so that you don't scorch the cheese and have an awful mess in the pot.
 4. In a large bowl, combine noodles and melted cheese/butter
 5. Once combined, stir in 2 cups of the shredded cheese, add seasoned salt to taste
 6. Place in a 9x13 pan
 7. Toast the bread (well toasted), once cooled, crumble on top of mac'n'cheese
 8. Spread remaining shredded cheese on top, sprinkle lightly with seasoned salt
 9. Cover and bake for 20 minutes, remove cover and bake an additional 5-10 minutes until top is golden brown

* I have no clue what the nutritional value or calorie count is and make no claim that it is healthy, vegan or gluten free. In fact, I can assure you it's likely none of the latter! Enjoy 😊