

# Instant Pot Macaroni and Cheese

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## Ingredients:

1 lb elbow macaroni  
1/2 stick butter  
3 1/2 cups chicken stock  
3/4 cup milk or cream  
1 tbsp dijon mustard  
2 tsp salt  
1 tsp black pepper  
3 cups shredded sharp cheddar cheese

## Directions:

Add pasta, 2 tbsp butter, dijon mustard, salt, pepper and stock in Instant Pot and stir to combine. Close lid and seal valve on your Instant Pot.

Set to high pressure, 6 minutes in manual mode. (It will take around 10 minutes to pressurize). When it's done cooking, do a quick release and keep the Instant Pot in warm mode.

Carefully remove lid, and stir in milk and cheese until fully melted. Serve immediately.