



Ultimate 30 Minute Macaroni & Cheese

Ingredients:

1 lb elbow macaroni
8oz velveeta
½ pkg cream cheese
1 pint half and half
salt and pepper

Directions:

Boil pasta according to package directions, drain and set aside

While pasta is boiling, cut velveeta and cream cheese into 1" cubes

In a large pot, heat cream over low heat and add velveeta and cream cheese until melted

Add pasta, and cook for 5 minutes or so, until the pasta absorbs a little of the cheese sauce.