

5 CHEESE CREAMY MAC AND CHEESE

(made in a crock pot)

INGREDIENTS

- 8 oz mozzarella
- 6 oz parmesan
- 8 oz orange cheddar
- 8 oz white cheddar
- 4 oz cream cheese
- 8 oz sour cream
- 1 16 oz box elbow pasta
- 4 cups of milk

TOOLS/EQUIPMENT

- Pot for boiling water to cook pasta.
- Crockpot
- Cutting boards
- Plastic knives
- Big spoon for stirring
- Small bowls and spoons for students

METHOD

- Precook the pasta in boiling water for 2-4 minutes. Pasta should not be fully cooked. Drain water and put pasta in crockpot.
- Add 4 cups of milk to the pasta in the crockpot. Mix well. (let the students do this)
- Chop mozzarella, parmesan, and both cheddars into small pieces (This is where students can help)
- DO NOT USE STORE BOUGHT SHREDDED CHEESE. IT CONTAINS PRESERVATIVES THAT WON'T MELT PROPERLY IN THE CROCKPOT
- Put all chopped cheeses in the crock pot and mix well.
- Cook on low setting for 1 hour. Stirring occasionally.
- Chop the cream cheese into small pieces and add to the crock pot. Stir well.
- Add the sour cream and mix well.
- Cook for an additional 20-30 minutes until pasta is cooked and cheese is creamy.
- Continue to cook on low and stir until the pasta is fully cooked and the cheeses are melted together.