

The background is a light blue color with a repeating pattern of yellow macaroni pieces. There are four white bowls filled with macaroni and cheese, each with a silver spoon. The text is centered on a yellow rectangular background.

MACARONI AND CHEESE CHALLENGE

**P79M Horan School
Class V02
Teacher: Lia Sacks**

ABOUT US

P79M Horan School is a District 75 school located in East Harlem, Manhattan.

Class V02 is a Community-Based Transition Program, a life skills program that helps students with special needs to develop communication, social, navigation, and vocational skills and to enhance their community engagement.



CLASS V02 Presents:



RECIPE NAME: MAC-A-WAFFLERONI

**Another one bites the crust...
Macaroni and cheese with edges**



Our Recipe: MAC-A-WAFFLERONI



What makes our recipe unique??

We are reinventing macaroni and cheese by using a waffle maker!





Our Recipe: MAC-A-WAFFLERONI

Ingredients

| Quantity/ Measurement | Ingredient | Picture |
|--------------------------|-------------------------------|--|
| 1 pound | Elbow macaroni pasta |  |
| 2 cups | Shredded cheddar cheese |  |
| 2 cups | Shredded mozzarella cheese |  |

Our Recipe: MAC-A-WAFFLERONI

Ingredients

| Quantity/Measurement | Ingredient | Picture |
|----------------------|-----------------|--|
| 1 cup | milk |  |
| 2 teaspoons of each | Salt and pepper |  |
| 2 heads | Broccoli |  |
| 1 | Onion (diced) |  |

Our Recipe

Directions

Step 1

Cook elbow macaroni in boiling water for 12 minutes and let it cool.
Place the cold noodles in a bowl.



Our Recipe

Directions

Step 2

Cut the broccoli and peeled onions into small pieces. Cover and steam in 2 cups of water in a pot on the stove for 10 minutes.



Our Recipe

Directions

Step 3

Measure the cheese. Mix the cheese and noodles together in the bowl.

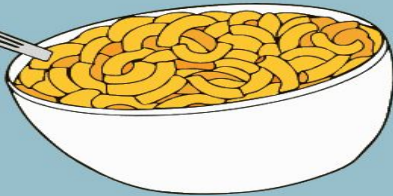


Our Recipe

Directions

Step 4

Pour in the milk and mix



Our Recipe

Directions

Step 5

Add salt and pepper



Our Recipe

Directions

Step 6

Mix the cooked broccoli and the onion with the noodles and the cheese



Our Recipe

Directions

Step 7

**Spray the waffle iron
with non-stick spray**



Our Recipe

Directions

Step 8

Pour the mixture into the waffle maker and cook for 4 minutes



Our Recipe

Directions

Step 9

Remove the macaroni waffle and place it on a plate

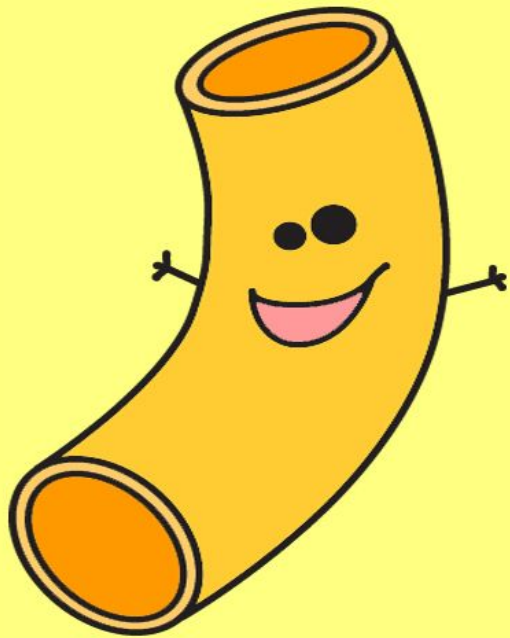


PICTURES OF OUR FINISHED PRODUCT

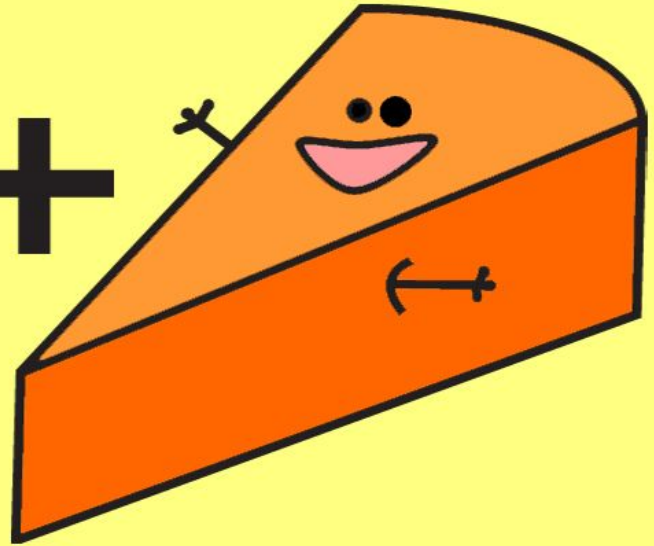


In addition to waffle macaroni and cheese, we also made baked macaroni and cheese that we prepared in the oven as well as macaroni and cheese in a pot.





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