

INGREDIENTS

- 32 ounces uncooked elbow macaroni
- 8 cups water or broth
- 4 tablespoons unsalted butter cut into chunks
- 1 teaspoon sea salt
- 0.5 teaspoon black pepper
- 1 cup milk or more as needed
- 32 ounces cheddar cheese shredded
- 1 cup of sour cream
- (optional) fresh parsley chopped
- 1 Takis
- 16 taco bowls

INSTRUCTIONS

1. Place macaroni, butter, broth, salt, and pepper in the Instant Pot. Give a stir to submerge the pasta.
2. Secure the lid and turn the pressure valve to "Sealing". Select "Manual" or "Pressure Cook" on HIGH for 2 minutes.
3. When cook cycle completes, allow cooker to sit undisturbed for a 10-minute natural pressure release. Do not cut this time short because the pasta is still cooking.
4. Safely turn pressure valve to the "Venting" position and release any remaining steam.
5. Open the lid and DO NOT EMPTY the small amount of starchy liquid. Instead, stir it into the pasta.
6. Add milk to the cooked pasta and stir to combine.
7. Add cheese in divided amounts, stirring to incorporate into a creamy sauce. Add splashes of milk to adjust the consistency as needed.
8. Serve warm, garnished with parsley and crushed Takis



Instant Pot Taki Taco Bowl Mac and Cheese



16 1-cup serving



20 minutes

Mac and cheese is like a warm hug on a plate – a timeless comfort food that kids adore. It's not just a meal; it's a culinary adventure that can delight even the pickiest eaters. Get ready for a cheesy journey kids won't want to miss! This recipe comes together quickly in the Instant Pot.



NUTRITION

Serving: 1cup | Calories: 474kcal | Carbohydrates: 45g | Protein: 22g | Fat: 22g | Saturated Fat: 14g | Cholesterol: 65mg | Sodium: 981mg | Potassium: 204mg | Fiber: 2g | Sugar: 4g | Vitamin A: 874IU | Calcium: 451mg | Iron: 1mg