

# Recipe card

## Fried Mac and Cheese Bites

Take a bite of the best  
mac & cheese



### Ingredients:

#### For Mac & Cheese:

8oz elbow noodles	For Breading:
2 tbsp butter	1 cup flour
2 tbsp flour	1/4 tsp salt
1 cup 2 tbsp milk	1/8 tsp pepper
1 tsp salt	1/8 tsp onion powder
1/2 tsp garlic powder	2 eggs
1/8 tsp paprika	2 cups bread crumbs
1/8 tsp nutmeg	vegetable oil- for frying
1 1/2 cups cheddar cheese	
1 1/2 cups monterey jack cheese	
1 cups gouda cheese	

### Instructions:

1. Boil a pot of water, once boiling add the noodles.  
Cook the noodles , leaving them slightly aldente.
2. Once cooked, strain the noodles. Then rinse with cold water to prevent further cooking. Set aside.
3. Add butter to a sauce pan over medium heat.  
Monitor the heat so the butter doesn't burn.

## Instructions:

- 4. Then whisk in your flour until fully incorporated and bubbly.**
- 5. Now slowly add in milk and continue whisking to create a roux**
- 6. Add in seasonings and let simmer for 2 minutes**
- 7. On low heat, add your various cheeses, stirring until completely melted.**
- 8. Remove from heat and mix in noodles until combined. The sauce should be thick and cheesy.**

**Note: Leave on heat until the desired consistency**

- 9. Now take the mac and cheese & place into an evenly lined pan. Place in the fridge and cool overnight**
- 10. The next day, add flour, salt, pepper, and onion powder into a bowl. Place bread crumbs in another separate bowl.**
- 11. In another bowl, whisk your eggs**
- 12. Now take your chilled mac & cheese and cut into small squares or form them into small balls.**
- 13. Then take your mac & cheese bites, and dip them in the flour mixture. Brush off excess flour**
- 14. After dip in the egg, and let excess run off**
- 15. Then cover in breadcrumbs and set aside.**
- 16. Heat the oil up to 360°**
- 17. Place your coated bites into the oil. Fry until golden and crispy.**

**Then enjoy!**