Copycat Panera Macaroni and Cheese

**Prep Time: 5 minutes**

[](http://www.google.com/url?sa=i&rct=j&q=&esrc=s&frm=1&source=images&cd=&cad=rja&uact=8&docid=HMn8fmym3MNR0M&tbnid=tWl8iIPfQoAJvM:&ved=0CAcQjRw&url=http://www.macandcheesechick.com/granny-smith-apple-cheddar-mac-cheese/&ei=rA44VMKvH9aBygTuuoKYCg&bvm=bv.77161500,d.aWw&psig=AFQjCNF3K9ZQKAE6PHKBKtn8a2ezEIOKMA&ust=1413046304426385)**Cook Time: 20 minutes**

**Yield: serves 4**

Ingredients:

* 2 Tbsp. unsalted butter
* 2 Tbsp. all-purpose flour
* 1 1/2 cup milk (skim or whole milk)
* ½ cup shredded white cheddar
* ½ cup shredded sharp cheddar cheese
* 1/4 tsp. kosher salt
* 1/4 tsp. black pepper
* 1/2 tsp. dry mustard
* ½ lb. pasta, cooked (Cavatappi, shells, or elbow) or ½ box

Instructions

1. Cook pasta according to package directions while making the sauce. Drain and set aside until ready to use.
2. At the same time, in a medium/large sauce pan on medium high heat, add butter until melted. Add flour and make a paste, cooking for about one minute, stirring CONSTANTLY. Note: have the milk ready to pour right after you complete this!
3. Keep temperature at medium high, adding milk, salt, dry mustard and pepper. Whisk WELL until it begins to bubble. Once thick, reduce to low and add white cheddar.
4. Stir until melted. Add cooked pasta, stirring until combined. Remove from heat and allow to sit about 5 minutes to thicken. Season with additional salt and pepper if desired.