



ALIGN LIVING

Homemade Mac & Cheese

Ingredients

Nutritional Yeast
Merigold Butter
Organic Whole Milk
Sharp Cheddar
Mozzerella Cheese
Organic Conchiglie (Marcaroni)
Left over pasta water
Garlic Powder
Course Sea Salt & Fresh Ground Pepper

Directions

1. Boil a large pot of water to a boil, using at least 4 quarts of water per pound of pasta. Add salt and a table spoon of EV olive oil
2. Cook pasta for 9 minutes. Strain but keep in the pot a little bit of pasta water.
3. Add 1/2 cup of nutritional yeast
4. 1/4 stick of butter
5. 1/3 cup of whole milk
6. 1 teaspoon of garlic powder,
7. Salt and Pepper to taste
8. Mix it all around and enjoy!

