



Garlic Mac and Cheese

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	20 MIN		10

Garlic mac and cheese is a rich and creamy comfort dish made with tender pasta, melted cheese, and flavorful garlic. It takes the classic mac and cheese to the next level with a bold, savory twist. This easy homemade recipe is perfect for family meals, quick dinners, or whenever you crave something warm and satisfying. The combination of garlic and cheese creates a smooth, indulgent dish that everyone will love.

Ingredients

- 8 oz macaroni
- 2 tablespoons butter
- 3-4 garlic cloves, minced
- 2 tablespoons flour
- 2 cups milk
- 1½ cups shredded cheese (cheddar or mix)
- Salt and pepper to taste
- Optional: breadcrumbs for topping

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4
- Course: Main
- Cuisine: American

Cooking Method

Instructions

1. Cook macaroni according to package instructions and drain.
2. Melt butter in a pan over medium heat.
3. Add garlic and sauté for **1-2 minutes** until fragrant.
4. Stir in flour and cook for 1 minute.
5. Gradually add milk, stirring continuously to avoid lumps.
6. Cook until sauce thickens.
7. Add cheese and stir until melted and smooth.
8. Add cooked macaroni and mix well.
9. Season with salt and pepper.

10. Serve as is, or top with breadcrumbs and bake for a crispy finish.

Cooking Tips

- Stir continuously for a smooth sauce
- Use freshly shredded cheese for better melting
- Do not overcook pasta

Variations

- Add bacon for extra flavor
- Add chili flakes for spice
- Use multiple cheeses for depth
- Add broccoli or spinach for a healthier twist

What to Serve with Garlic Mac and Cheese

- Salad
- Roasted vegetables
- Grilled chicken

- Garlic bread

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Reheat with a splash of milk to restore creaminess.

Frequently Asked Questions

Why is my mac and cheese grainy?

Use low heat and freshly shredded cheese.

Can I bake it?

Yes, bake with breadcrumbs for a crispy top.

Can I make it ahead?

Yes, reheat before serving.

Recipe Author

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