Fast Mac'n Cheese



The fastest most delicious mac'n cheese





BASE

- 1 Cup Grain-Free Pasta
- ¾ Cup Dairy-Free Milk
- 2 Tablespoons Dairy-Free Butter

SEASONINGS

- 1 Tablespoon Nutritional Yeast
- 1 teaspoon Tapioca Flour
- ½ teaspoon Salt
- ¼ teaspoon Paprika
- ¼ teaspoon Garlic Powder
- ¼ teaspoon Onion Powder

DIRECTIONS

- 1. In a large sauce pan, bring 2 quarts of water to boil. Add pasta and boil 1 minute less than package directions.
- 2. While pasta is boiling, assemble seasonings in a small bowl, toss with a spoon.
- 3. Drain pasta and return to pan. Immediately add dairy free butter and gently stir until melted.
- 4. When pasta is coated in dairy free butter, sprinkle seasonings over pasta. Gently stir until pasta is coated with seasoning.
- 5. When pasta is coated in seasoning, pour milk over pasta. Return pasta to stove and turn burner on low. Bring sauce to a simmer. Gently stir pasta while sauce simmers 1-2 minutes. Enjoy!

