



MACARONI AND CHEESE

WHAT ELSE WOULD YOU EAT WITH YOUR MACARONI AND CHEESE?

FIND LETTER M FOR MACRONI.

LET'S SING WHILE WE WASH OUR HANDS!

TELL ME ABOUT YOUR DAY.

WHAT SOUND DO COWS MAKE?

WHERE DOES MILK COME FROM?



RECIPE VIDEO
LET'S COOK TOGETHER!

#TALKINGISTEACHING



MACARONI AND CHEESE

INGREDIENTS

- 1 LB (16 OZ) ELBOW MACARONI PASTA
- 4 TABLESPOONS BUTTER
- 8 OZ CREAM CHEESE
- 2 TEASPOONS SALT
- 1 TEASPOONS PEPPER
- 3 CUPS MILK (WHOLE MILK FOR CREAMIER TASTE)
- 1 CUP HEAVY WHIPPING CREAM
- 2 CUPS SHREDDED SHARP CHEDDAR CHEESE
- 1 CUP SHREDDED MONTEREY JACK CHEESE

ALTERNATIVE OPTIONS

- ANY CHEESE COMBINATION YOU WOULD LIKE
- ANY PASTA
- TOPPINGS: BREAD CRUMBS, BACON



HOW TO COOK:

- 1 PLACE THE UNCOOKED PASTA IN THE BOTTOM OF THE SLOW COOKER
- 2 CUT THE BUTTER AND THE CREAM CHEESE OVER THE PASTA
- 3 SEASON WITH SALT AND PEPPER
- 4 POUR THE MILK AND CREAM ON TOP
- 5 COOK ON LOW FOR 1.5 HOURS, OR UNTIL THE PASTA IS CHEWY
- 6 STIR IN THE CHEESE
- 7 COVER AND COOK FOR ANOTHER 10-15 MINUTES OR UNTIL THE CHEESE IS MELTED
- 8 ADD ANOTHER 1-2 CUPS OF MILK TO MAKE CREAMIER

WHAT DO WE NEED TO SET THE TABLE?



WHAT DO WE NEED?

LET'S MAKE A GROCERY LIST TOGETHER.



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Talking Is Teaching Livingston