



No-Boil Overnight Mac & Cheese

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Now that I've made this easy AF Mac 'n' Cheese, I don't think I'll ever make it any other way. It isn't as creamy as a cheese sauce, but it scratches the cheesy Mac itch. With this base recipe, you can customize it with all your favorite versions of Mac & Cheese adding your favorite seasonings and cheeses. Most importantly, you can make it anytime you have 30 seconds to stir it together, and you are patient enough to let it sit overnight in the refrigerator!

Serves 6

Ingredients:

- 3 ½ cups whole milk*, divided
- 2 teaspoons Dijon mustard
- 12 ounces shredded sharp cheddar cheese—you can mix up the cheese—divided
- ¼ teaspoon fresh-grated nutmeg
- ½ teaspoon fine-grain sea salt
- ¼ teaspoon white pepper
- 8 ounces dried pasta, such as mini Penne or shells
- Olive oil

* if you want it to be a little richer, add a cup or so of cream or half and half

Method:

1. Pour ½ cup of milk in the bottom of a mixing bowl. Mix in the mustard until you no longer see any clumps of mustard. Add the rest of the milk and mix. Mix well and add the nutmeg, salt and pepper.
2. Add a generous 2 cups of the grated cheese and reserve the rest for the top when you bake the Mac & Cheese. Add the dry pasta and mix again. Set aside.
3. Coat the bottom of an 8" x 8" casserole dish with olive oil—only use enough to coat the bottom or the extra will float to the top once you add the pasta-milk mixture.
4. Pour the mixture into the dish and make sure all the pasta is submerged. If not, add a little more milk. It will absorb the liquid and expand. Cover tightly with aluminum foil. Store in the refrigerator for 24 hours.
5. When ready to bake: Preheat the oven to 375°F.

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#RECIPESTHATDISH

6. Bake the casserole covered with the aluminum foil for about an hour to an hour and 15 minutes. Check to make sure that the pasta is cooked and the cheese is melted and bubbling. It should be brown around the edges.
7. When you think the Mac & Cheese is done, remove the foil and sprinkle the reserved cheese on top. Bake for about 10 more minutes or until the cheese is lightly brown and slightly crusty.
8. Let sit 5 to 10 minutes before serving.