



Homemade Mac and Cheese with a Twist

Ingredients

- 8 ounces elbow macaroni
- 2 cups shredded cheddar cheese
- 1 cup milk
- 1/4 cup unsalted butter
- 1/4 cup all-purpose flour
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- Salt and pepper to taste
- 1 cup diced cooked Heartland ham or crispy Hormel Black Label Bacon
- Optional: 1/2 cup frozen peas, thawed

Directions

1. Cook the macaroni according to package instructions. Drain and set aside.
2. In a large saucepan, melt the butter over medium heat. Stir in the flour, garlic powder, and paprika until well combined and cook for 1-2 minutes.
3. Gradually whisk in the milk and continue cooking until the mixture thickens and comes to a gentle simmer.
4. Remove the saucepan from heat and stir in the shredded cheddar cheese until melted and smooth. Season with salt and pepper to taste.
5. If desired, stir in the diced ham or crispy bacon bits and thawed peas.
6. Add the cooked macaroni to the cheese sauce and stir until well coated.
7. Serve the Homemade Mac and Cheese with a Twist hot, garnished with a sprinkle of paprika or fresh herbs if desired.

