**Mac and Cheese**

**Velveeta!**

**Ingredients:**

2 cups Macaroni Noodles

12 oz Velveeta Cheese

1/3 cup Milk

1/8teaspoon or Dash Pepper

**Directions:**

1. Fill a saucepan half way with water. Place it on the stove. Turn on a high flame and bring water to a boil. ***BOIL***: Large bubbles breaking at the surface
	1. Hint: If you use the saucepan lid, the water will boil quicker.
2. When water is at a boil, pour in macaroni noodles. Cook for 7-10 minutes, stirring frequently.
3. Strain the macaroni.
4. Place the macaroni back into the saucepan
5. Cut the Velveeta cheese into cubes
6. Add cheese, milk, and pepper to macaroni. Stir/combine until cheese and milk is all melted and mixed together.
7. Serve in a bowl or on a plate.
8. Eat and Enjoy!