

Instant Pot Mac and Cheese

Ingredients:

- 1 lb of pasta (shells, elbows, rotini, etc)
- 4 cups of water
- 1 tsp salt
- 4oz of cream cheese, softened
- 2 cups shredded cheese (cheddar, jack, pepperjack, etc)
- ½ - ¾ cup milk of your choice (heavy cream, half/half, milk)

Optional add-ins

- Cooked peas or other veggie
- Tuna or cooked chicken

Directions:

- Place pasta, salt, and water in your instant pot. Stir well and seal the pot.
- Set your timer for 3 minutes on high pressure.
- At the end of three minutes, release the pressure manually and remove the lid.
- Add in your softened cream cheese and mix until it's melted and mostly combined.
- Add in your shredded cheese and mix until melted.
- At this point, decide if you need any additional milk to make the mac creamier. Some noodles will require it, some will not.
- Mix in any add-ins and serve immediately.

Mix-in ideas:

- Add Frank's Red Hot and crumbled crotons to make a buffalo mac.
- Add Sriracha or other chili paste for a quick kick!