



## Macaroni cheese

### Description

Macaroni cheese in my Air fryer I love this quick & easy recipe and it's a treat for beginners.

### INGREDIENTS:

- 1 ½ cup elbow macaroni
- 1 cup shredded sharp cheddar cheese (plus more for topping)
- 1 teaspoon dry mustard
- ½ teaspoon salt
- ½ teaspoon black pepper
- ¼ teaspoon garlic powder
- 1 cup milk (room temperature)
- ½ cup heavy cream (room temperature)

### INSTRUCTIONS

1. Preheat the air fryer to 350°F if required by your model.
2. Stir together the macaroni, shredded cheese, dry mustard, salt, pepper, and garlic powder.
3. Pour the ingredients in the air fryer pan and top with milk and heavy cream. Make sure all the pasta is fully covered by the milk.
4. Set the air fryer to cook for 20 minutes. Halfway through the cook time, remove the pan from the air fryer and stir the ingredients.
5. When 1 minute is left, remove the pan and top with additional cheese, if desired.
6. Cook for additional minute to melt the cheese on top.

### Category

1. Air Fryer Recipes

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