



GENESIS
-HEALTH REVOLUTION-

← *Recipe Card* →

Mac and Cheese

INGREDIENTS:

- 1 batch of Potato Carrot Cheese
- 1 package whole grain or gluten free pasta
- 1/8 C +/- Unsweetened almond milk
- 1 TBS plant based margarine such as Earth Balance or Smart Balance (OPT)
- Salt to taste

DIRECTIONS:

- Make a batch of Potato Carrot Cheese according to recipe.
- While that is cooking, cook pasta to al dente (Cooked to almost soft).
- Drain pasta and rinse, then return to pot.
- Add margarine and amount of cheese as desired, noting that you will also add some milk.
- Stir to mix well, adding more milk and/or cheese to desired creaminess.
- Add salt to taste.
- Cook gently until heated through.



