

## **Cheesy One Pot Broccoli Mac & Cheese**

1 pound short-cut pasta  
1 head broccoli, chopped  
3/4 cup whole milk  
3 ounces cream cheese, cubed  
1 tablespoon dijon mustard  
3 cups shredded sharp cheddar cheese  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon paprika  
Kosher salt and black pepper

In a large pot, bring 4 cups of water to a boil over high heat. Add 1 1/2 teaspoons salt, the pasta, and broccoli. Cook, stirring occasionally, for 8 minutes. Do not drain the water. Stir in the milk, cream cheese, and mustard, and cook until the cream cheese has melted and the pasta is al dente, about 4-5 minutes more. Stir in the broccoli.

Add the cheeses, garlic powder, onion powder, paprika and stir until melted and creamy. Remove from the heat. Season with salt and pepper. If the sauce feels thick, add 1/4 cup milk or water to thin.

Divide the mac and cheese between bowls. Top with black pepper.

Bake for 11 minutes\*, or until the edges are just golden brown and the centers have puffed up but are still gooey.

Allow to cool before eating!