

# Instant Pot Mac and Cheese



Instant Pot Mac and Cheese - This macaroni and cheese is every family's favorite comfort food pasta recipe made easy in the Instant Pot! You can have creamy, mouthwatering, homemade mac and cheese for dinner in about 10 minutes!

<b>Course</b>	Main Course
<b>Cuisine</b>	American
<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	5 minutes
<b>Total Time</b>	10 minutes
<b>Servings</b>	8
<b>Calories</b>	206kcal
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## Ingredients

- 16 Ounces Uncooked Elbow Macaroni
- 4 Cups Chicken Broth
- 2 Tablespoons Butter
- 1 Teaspoon Hot Pepper Sauce
- 1 Teaspoon Garlic Powder
- 1/2 Teaspoon Pepper
- 1/2 Teaspoon Salt
- 2 Cups Shredded Cheddar Cheese
- 1 Cup Shredded Mozzarella Cheese
- 1/2 Cup Shredded Parmesan Cheese
- 1/2 -1 Cup Milk

## Instructions

1. Add the uncooked macaroni, chicken broth, butter, hot sauce, garlic powder, pepper, and salt to the Instant Pot.
2. Place the lid on the pot and set to sealing. Cook on manual function, high pressure for 5 minutes. Then, do a quick release.
3. Stir in the cheeses and milk until smooth. Season as necessary to taste.

## Notes

NOTE: The cheeses listed in the recipe have produced the best flavor that I have found. Feel free to use your family's favorite cheese combination.

NOTE: For the milk, start with 1/2 cup and add up to one cup if you find it needs to be thinned out a little bit more.

## **Nutrition**

Calories: 206kcal | Carbohydrates: 1g | Protein: 12g | Fat: 16g | Saturated Fat: 10g | Cholesterol: 52mg | Sodium: 966mg | Potassium: 144mg | Vitamin A: 10.4% | Vitamin C: 10.4% | Calcium: 35.1% | Iron: 3%