



HOW TO INSTANT POT

MONICA GELLAR'S RIGHTEOUS MAC & CHEESE

Ingredients

- 16 oz uncooked elbow macaroni
- 4 cups chicken broth
- 2 tablespoons butter
- 1 teaspoon hot sauce
- 1 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3 1/2 cups shredded cheddar cheese
- 1/2 - 1 cup milk

Directions

- 1.) Add the uncooked macaroni, chicken broth, butter, hot sauce, garlic powder, salt and pepper to the Instant Pot stainless steel bowl.
- 2.) Place the lid on the pot and set to sealing. Cook on high pressure for 5 minutes. Then do a quick release.
- 3.) Remove the lid, and add 1/2 cup of milk and then the cheese to the pot in 3-4 handfuls, making sure to stir in between each addition until smooth and creamy. *Do not add the cheese all at once.
- 4.) Add up to 1 cup of milk to thin out the cheese, if necessary.