



Macaroni cheese

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“I adore making macaroni cheese in my air fryer. This simple and speedy recipe is perfect for beginners and always feels like a delightful treat.”

INGREDIENTS:

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

INSTRUCTIONS

- If necessary, preheat your air fryer to 350°F according to its instructions.
- Combine the macaroni, shredded cheese, dry mustard, salt, pepper, and garlic powder in a mixing bowl.
- Transfer the mixture into the air fryer pan and evenly pour over the milk and heavy cream, ensuring all the pasta is submerged.
- Set the air fryer to cook for 20 minutes. At the halfway mark, pause cooking and carefully stir the ingredients in the pan.
- With 1 minute remaining, take out the pan and sprinkle extra cheese on top, if desired.
- Return the pan to the air fryer and cook for an additional minute to melt the cheese until golden and bubbly. Enjoy your delicious macaroni and cheese!