



## Macaroni Casserole

12 oz. elbow macaroni, cooked al dente and drained  
5 tablespoons butter  
1 bunch broccoli, separated into florets  
8 mushrooms, sliced  
4 tablespoons flour  
4 cups milk  
1 tablespoon dry mustard  
1 teaspoon garlic powder  
1 teaspoon freshly grated nutmeg  
1/2 teaspoon cayenne pepper  
3/4 cup shredded cheddar cheese  
1/4 cup Parmesan cheese  
Paprika  
Salt & Pepper

Preheat the oven at 350 degrees. Melt 1 tablespoon of butter in a large pan. Add the mushrooms and cook, stirring occasionally, until mushrooms start browning. Add the broccoli and saute for 3 to 4 minutes until broccoli is deep green and still crisp. Season with salt and pepper. Remove from pan and set aside. Wipe pan with a paper towel.

Melt the remaining 4 tablespoons of butter. Add the flour and whisk constantly for 2 minutes until flour is cooked. Slowly whisk in the milk and whisk constantly until you have a smooth white sauce. Add the garlic, nutmeg, cayenne and salt & pepper. Whisk until all the ingredients are mixed well and it has no lumps. Simmer the sauce for 4 to 5 minutes. Add the cheese and mix well, until the cheese melts.

Return the cooked vegetables to the sauce. Add the noodles and mix well. Place the macaroni and vegetables into a casserole dish. Top with the Parmesan cheese and sprinkle with paprika.

Put casserole into oven and cook for 20 minutes, until Parmesan melts and sauce is bubbly. Serve and enjoy!

