

3-Ingredient Stovetop Mac and Cheese Recipe

Cook	15 mins
Active	8 mins
Total	15 mins
Serves	2 servings

Ingredients

- 6 ounces (170g) elbow macaroni
- Salt
- 6 ounces (180ml) evaporated milk
- 6 ounces (170g) grated mild or medium cheddar cheese, or any good melting cheese, such as Fontina, Gruyère, or Jack

Directions

1. Place macaroni in a medium saucepan or skillet and add just enough cold water to cover. Add a pinch of salt and bring to a boil over high heat, stirring frequently. Continue to cook, stirring, until water has been almost completely absorbed and macaroni is just shy of al dente, about 6 minutes.
2. Immediately add evaporated milk and bring to a boil. Add cheese. Reduce heat to low and cook, stirring continuously, until cheese is melted and liquid has reduced to a creamy sauce, about 2 minutes longer. Season to taste with more salt and serve immediately.

Special Equipment

Medium [saucepan](#) or [skillet](#)

Notes

If you are willing to kick the total ingredients up to more than three, try a good dash of hot sauce, some mustard powder, or a little knob of butter stirred in with the evaporated milk.

Read More

- [Modern Baked Mac and Cheese With Cheddar and Gruyère Recipe](#)
- [Bacon-Jalapeño Stovetop Mac and Cheese Recipe](#)
- [The Food Lab's Ultra-Gooey Stovetop Mac and Cheese Recipe](#)
- [Classic Baked Macaroni and Cheese Casserole Recipe](#)