



# Rice Cooker Mac 'n' Cheese

Preparation time: 20 minutes Serving size: 4 Portions

## Ingredients:

- 2 cups Pasta dry, whole-wheat
- 2 cups Water
- 1 cup Milk low-fat
- 1 1/2 cups Cheese low-fat and shredded, such as cheddar
- Pinch of Salt to taste
- 1/2 teaspoon Black Pepper
- 1 pinch Cayenne Pepper (optional)

## Directions:

1. Place pasta, water, and milk in the rice cooker. Cook for one cycle.
2. Once pasta is cooked, add the other ingredients and stir well. Close lid and keep warm until ready to serve.



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



This material was funded, in part, by USDA's Supplemental Nutrition Assistance Program (SNAP). This institution is an equal opportunity provider.



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