30 Minute Mac N Cheese

4 portions

- 1 pound medium-sized pasta shells, cooked according to package directions
- 1/2 cup unsalted butter (1 stick)
- Scant 1/2 cup all-purpose flour
- 4 cups whole milk
- 1 teaspoon salt, or to taste
- 1/2 teaspoon pepper, or to taste
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dry ground mustard
- 1/4 teaspoon onion powder
- 3 cups (about 12 ounces) assorted cheese (colby jack, cheddar, sharp cheddar), grated
- 1 cup (about 4 ounces) parmesan cheese, finely grated

1. Cook pasta according to package directions, drain, and set pasta.
2. To a large skillet, add the butter and heat over medium heat to melt.
3. Add the flour and whisk constantly until the mixture turns light brown and has bubbled for about 2 minutes.
4. Slowly add the milk, whisking constantly, making sure to smooth out any possible clumps that formed.
5. Add the salt, pepper, garlic powder, dry mustard, onion powder, and whisk to incorporate.
6. Add the cheddar, parmesan, and whisk until melted and smooth.
7. Add the pasta and stir to evenly coat.
8. Serve immediately.