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# Insta-cooker Panera Mac And Cheese

*4 portions*

1 pound Pasta Shells, (16 ounce box – large size shell)

1 1/2 teaspoons Coarse Sea Salt

4 tablespoons Butter

8 ounces White Cheddar Cheese, freshly shredded, about 2 rounded cups

4 ounces White American Cheese, 4-6 slices

1 cup Milk, skim, low fat or whole

1 teaspoon Dijon Mustard

Black Pepper, optional

Dash Hot Sauce, optional

**1** Place the pasta, 4 cups water, salt, and butter in the Instant Pot. Give it a quick stir.

**2** Secure the top and seal the valve. Use the pressure setting and set the clock to 4 minutes. The Pot will take about ten minutes to pressurize before the clock starts counting down.

**3** When the 4 minutes is up, use the quick release valve to release the steam. Protect your hands with a potholder or silicone gloves and turn the valve.

**4** If the pasta water starts to spurt, close the valve, wait about 15 seconds, and continue to turn the valve in brief intervals until the spurting stops.

**5** Let all of the steam release until the float valve descends and it is safe to remove the lid.

**6** If there is a significant amount of water in the pot, drain the water by gently pouring the water off into the sink. You needn't drain every last drop.

**7** Stir in the cheeses and milk. Stir in the mustard.

**8** If you drained the pasta, you may also add another tablespoon of butter and a pinch of salt, to taste.

**9** Add pepper and hot sauce if you like. You may put the Instant Pot in warming mode to help melt the cheese.