

# 47 WRITING ABOUT A DISH: MAC & CHEESE



A recipe card for Mac & Cheese. It features a light green background with a decorative border of various green leaves. At the top, there are two small white bowls filled with yellow macaroni and cheese. The title 'MAC & CHEESE' is centered in bold black text. Below the title, there are two columns: 'Ingredients' on the left and 'Preparation' on the right. The ingredients list includes 580 ml milk, 275 g elbow macaroni, 80 g shredded Cheddar cheese, salt, and pepper. The preparation steps are numbered 1 to 4, starting with heating the milk and ending with adding salt and pepper.

**MAC & CHEESE**

**Ingredients**

- 580 ml milk
- 275 g elbow macaroni
- 80 g shredded Cheddar cheese
- salt
- pepper

**Preparation**

- 1 Heat the milk in a large pot.
- 2 When the milk boils, add the past and stir constantly until it is cooked, for about 10 minutes.
- 3 Take the pot off the cooker and add the cheese. Stir until the cheese is melted.
- 4 Add one teaspoon of salt and a pinch of pepper. Enjoy!



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