***Instant Pot Mac and Cheese***

**Yield:** 4 servings

**Prep time:** 5 minutes

**Total time:** 15 minutes

***Ingredients***

Pasta, uncooked | ½ lb.

Water |2 cups

Butter | 1 tablespoon

Ground mustard powder | ½ teaspoon

Garlic powder | ½ teaspoon

Salt | ½ teaspoon

Pepper | to taste

Milk, whole *(or evaporated milk or half and half* | ½ cup

Sharp cheddar cheese, shredded | 8 ounces

Parmesan cheese | ¼ cup

***Instructions***

1. **Prep the pasta.**Add pasta, water, butter, mustard, garlic powder and 1 teaspoon salt to the bowl of an Instant Pot, and briefly stir to combine.
2. **Pressure cook.**Cover and set lid to “Sealing.”  Cook on high pressure (“manual”) for 4 minutes, followed by a quick release.  Remove lid.
3. **Add the milk and cheeses.**Add in the milk and stir briefly to combine.  Then add in the cheeses and gently stir and stir until they have completely melted into a creamy sauce.  The sauce will continue to thicken as it sits, so if it seems too thin, just let it rest for an extra minute or two.  Taste the dish and season with extra salt and black pepper, if needed.
4. **Serve warm.**Serve warm and enjoy!