

Dairy-Free Stovetop Mac 'N Cheese

Prep Time: 5 minutes
Cook Time: 15 minutes
Servings: 2-3

The Ingredients

- 2 cups gluten-free pasta or regular pasta
- 1-2 tablespoons butter or dairy-free substitute such as margarine or soy-based spread
- 1 ½ cups total dairy-free shredded cheddar and mozzarella (try Daiya brand)
- 1 cup reserved water from cooking pasta
- Salt and pepper
- Red chili flakes (optional)

Directions

- Bring a medium-sized pot of generously salted water to a boil.
- Drop in noodles, stir to ensure they don't stick together, and using a slotted spoon, remove pasta when al dente and set aside in a strainer. Whatever you do, do NOT rinse the noodles.
- Reserve a cup of the pasta water from the pot, then drain the rest and return the pot to the stove on low heat.
- Add butter, or butter substitute, and noodles and stir to coat the pasta.
- Once the noodles and butter are simmering slightly, add 1/2 cup of the reserved pasta water and the cheese. Stir thoroughly to incorporate everything. The cheese should begin to melt and bind with the pasta water and butter, resulting in silky, glistening cheese sauce.
- Add more of the pasta water as necessary one tablespoon at a time if you need more sauce.
- Taste, then adjust seasoning with salt, pepper and chili flakes (if using).
- Once the cheese is almost fully melted and everything looks happy, turn off the burner, cover the pot, let sit for three to five minutes and serve.