

SKILLET MAC N' CHEESE

YIELDS: 8 SERVINGS | PREP TIME: 10 MINUTES | COOK TIME: 25 MINUTES



DISH INSPIRATION

This Skillet Mac N' Cheese is creamy, golden, and deeply comforting — a stovetop cheese sauce finished under the broiler for a bubbly, crisp top. It's cozy, crowd-pleasing, and perfect for serving straight from the skillet.

RECIPE NOTES

Use a cheese blend — *sharp cheddar for flavor, mozzarella for melt, Parmesan for depth*

Don't overcook pasta — *keeps the final dish creamy, not mushy*

Whisk roux slowly — *prevents lumps and keeps the sauce silky*

Broil at the end — *adds a golden, crisp topping*

Serve from the skillet — *stays warm and rustic at the table*

INGREDIENTS

- 1 (16-ounce) box elbow macaroni
- 4 tablespoons butter
- 4 tablespoons flour
- 3 cups whole milk
- 2 cups shredded sharp cheddar cheese
- 1 cup shredded mozzarella cheese
- ½ cup grated Parmesan cheese
- 1 teaspoon salt
- ½ teaspoon black pepper
- ½ teaspoon paprika
- ½ teaspoon garlic powder
- ½ cup panko breadcrumbs (optional)
- 1 tablespoon olive oil (optional, for topping)

INSTRUCTIONS

1. Cook pasta in boiling water until tender. Drain and set aside.
2. Melt butter in a skillet over medium heat.
3. Stir in flour and cook 1 minute. Add Cajun seasoning.
4. Slowly whisk in warmed milk until smooth and bubbling.
5. Add cheeses and stir until thick and creamy.
6. Fold in pasta and sour cream.
7. Sprinkle breadcrumbs on top and broil 1 minute until golden.
8. Serve straight from the skillet.
9. Pair with our [Beer-Braised Pulled Pork Sliders](#) for a hearty, crowd-pleasing meal.

Chantal creates thoughtfully designed kitchenware meant to elevate everyday cooking. The brand believes in the power of shared meals — the way they spark connection, create memories, and nourish people on every level. Chantal aims to be a trusted companion in those moments, helping make each meal meaningful, comforting, and lasting.

Chantal Cookware — more than kitchenware, a companion in the moments that feed heart and home.

©2026 Chantal Cookware Corp. | All Rights Reserved | www.chantal.com

