

**Ingredients**

- [16 oz. gluten-free elbows macaroni](#)
- 1 cup half and half (or heavy cream)
- 1 ½ cups sharp cheddar cheese
- 1/2 teaspoon cayenne (or more for more spice)
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- [1/2 teaspoon mustard powder](#) (optional)
- 1/2 teaspoon salt



**Directions:**

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1. Cook pasta per the instruction on the packaging. Rinse cooked pasta in cold water; set aside.
2. Add the half and half to a small cooking pot and bring just to a boil, stirring occasionally.
3. Remove from the heat. Add in the cayenne, onion powder, garlic powder, salt and mustard powder and stir until combined.
4. Add in the sharp cheddar cheese and stir until combined and the cheese is melted.
5. Add cheese sauce to the pasta and toss to combine.
6. Serve hot.

**Notes**

- Follow the manufacturer directions for boiling the gluten free pasta
  - After you drain the water from your pasta, rinse it with cold water. This will help prevent it from continuing to cook.
  - Add the cheese sauce immediately after rinsing the pasta with cold water.
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