## S-Rank Mac & Cheese

(Serves 4)

- 1 16oz box of Barilla Mini Wheels Pasta
- 12 slices of Kraft American Cheese
- 1 and 1/2 cups of whole milk
- 1 tablespoon of Iodized Salt
- 1 tablespoon of Parmesan Cheese
- 1 teaspoon of Black Pepper
- 1 teaspoon Dried Parsley Flakes
- 1/2 Stick of Butter
- 8oz of Diced Ham
- 1: Pour the pasta into a large saucepan and fill with water until they are fully submersed. Heat the water to a boil, testing the pasta occasionally. When the pasta is firm and chewy, drain in a colander.
- 2: Cut 12 slices of American Cheese into small dices and break apart until it is a pile.
- 3: Place 1/2 stick of butter into the saucepan you boiled the noodles in and place it on the stove on medium heat until it melts.
- 4: Add the pasta, 1 and 1/2 cups of milk, 1 tablespoon of salt and the diced cheese, stirring until they are well mixed.
- 5: Over the next 3-5 minutes, stir as the cheese melts. Be gentle to avoid crumbling the pasta.
- 6: Once the cheese has become creamy and easy to stir, mix 8oz of diced ham and stir until they are well mixed. Serve hot with a light sprinkling of parmesan cheese, parsley flakes and black pepper on top.